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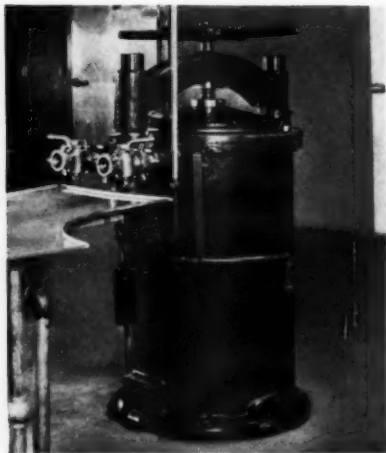
INTERNATIONAL MANUFACTURERS OF PAINTS, VARNISHES AND ENAMELS

# "In my opinion your Products are TOPS..."



**T**HANK you Mr. John Colesie for your unsolicited letter commending **Buffalo Quality Sausage Making Machines**. Having had nearly thirty-nine years of experience with Buffalo Machines, your opinion is particularly complimentary in view of the enviable reputation you have established on the Pacific Coast for quality meat products. It does take "quality" sausage making machines to make "quality" products. And since 1868 the sole aim of Buffalo Machines has been to aid sausage manufacturers in increasing their profits by increasing the yield, improving the quality of their products and in reducing labor costs.

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*Colesie Sausage Co.*  
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September 26, 1946

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50 Broadway  
Buffalo 3, New York

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Vice-President

Dear Mr. Smith:

I have used your machines since 1908, and during all my years which have been spent operating Sausage Kitchens, your machines have always been my favorite. This is due to their exceptionally satisfactory operation as to Production and Durability.

My new Sausage Kitchen, as you know, is completely equipped with Buffalo machines and we consider our Plant to be the finest west of the Rocky Mountains.

The enclosed photographs give you a birds-eye view of your machines which are completely installed and ready to be put into production. Unfortunately we found it necessary to take a separate photograph of the Staffer as our camera range was limited.

In my opinion your products are Tops in their field.

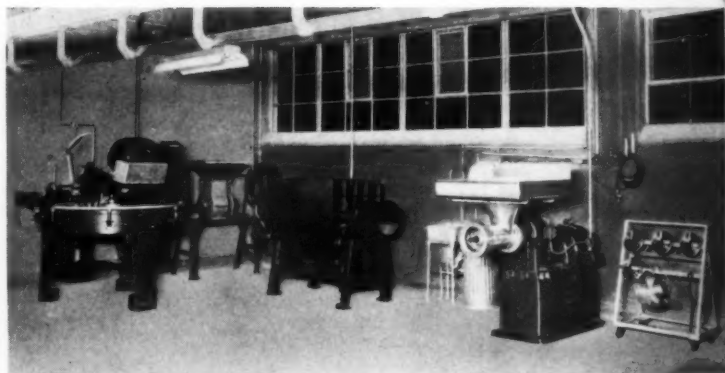
Very truly yours

COLESIE SAUSAGE COMPANY

John Colesie, President

*John Colesie*

11k/js  
2 Enclosures



# Buffalo

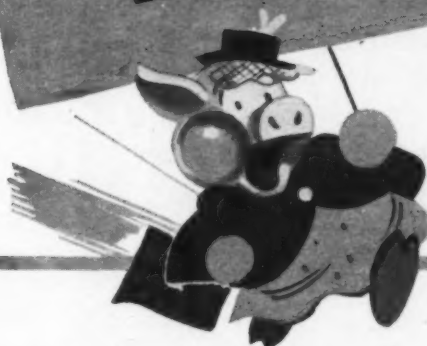
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Styles come and styles go but for sales leadership in the Easter Parade and throughout the entire year—streamline your curing process with Prague Powder—"the safe fast cure" that produces thoroughly cured meat . . . plus . . . eye-appealing color that does not fade. Like many other progressive packers who cure millions of pounds of meat every month, you can depend on Prague Powder to give you profit-producing results every time. It is always quick-acting, reliable, uniform—because it is scientifically formulated, laboratory controlled, and made by an exclusive patented process\*. Write for details—NOW.



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ULTRAVIOLET

*Rad-i-Air*

**INSURES YOUR PROFITS  
Guards Against Costly  
Meat Spoilage Losses**



Protection for Your Entire Plant

**Reduces Shrinkage and Trim Losses • Eliminates  
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1019 N. Madison Avenue, Los Angeles 27, California

Send full information concerning the application and benefits of RAD-I-AIR in meat-packing operations.

Firm Name .....

My Name .....

Address .....

*Brings the Germ-Killing Power of Sunlight Indoors*



# THE NATIONAL PROVISIONER

Volume 116

MARCH 1, 1947

Number 9

## Table of Contents

### WESTERN STATES CONVENTION

Election of Officers.....	14
Summary of Discussions.....	15
Pictures of Convention Personalities.....	17, 19, 23
Address by Chairman Luer.....	20
Karl Brandt on Exports.....	21
Senator McFarland's Views.....	22
President Forbes' Report.....	27
Producer Wright Speaks.....	24
Award to Fulton Lewis.....	26
News of the Week.....	13
Up and Down the Meat Trail.....	33
Meat and Gravy.....	62
Classified Advertising .....	61

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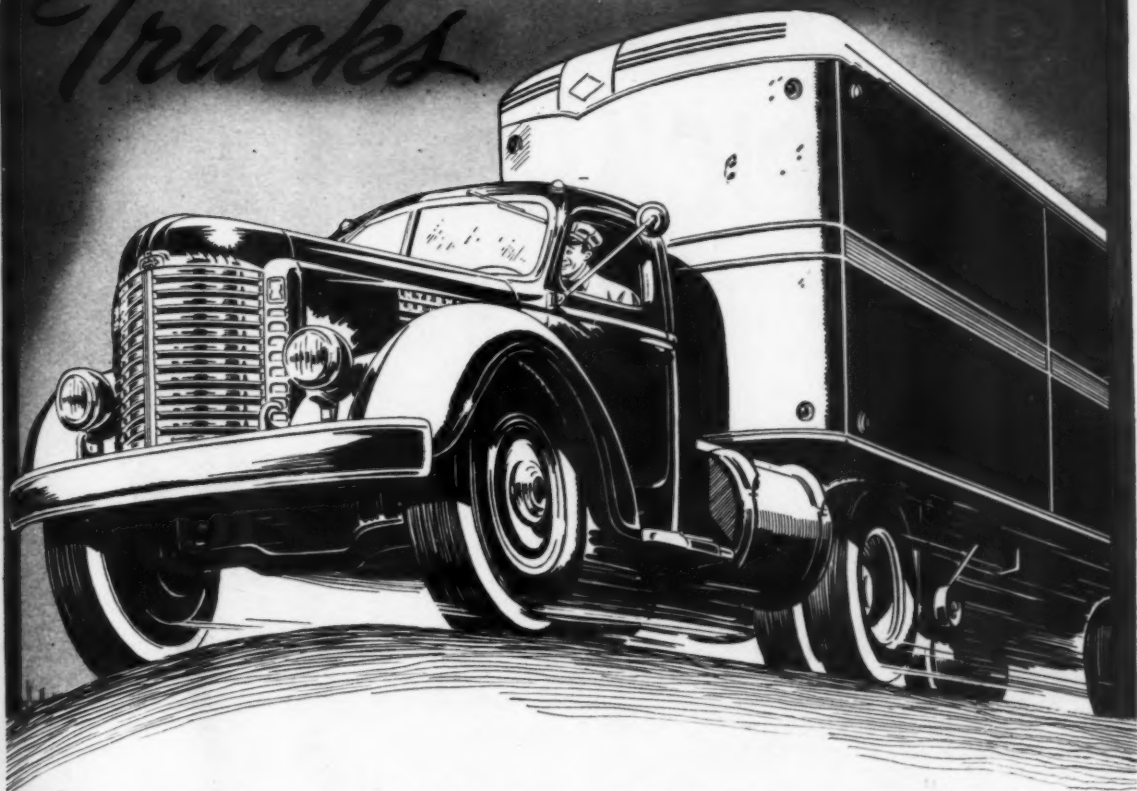
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1907-1947—Forty years of  
International Truck Service  
to Industry, Commerce  
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For 16 years more heavy-duty International Trucks have served American commerce and industry than any other make.

Now come new KB Models—light-duty, medium-duty and heavy duty—with gross vehicle weight ratings from 4,400 to 35,100 pounds. Note the designation—KB.

That means many features and improvements... new goals in engineering, research, and design... new styling with trim, flowing lines accented by gleaming chrome.

And that means rugged International stamina, long,

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trouble-free life, and ease and economy of operation in greater abundance than ever before.

Yes, KB Internationals are the finest trucks in 40 years of International Truck history. In the complete line is the right truck for every job. And back of every truck is service as great as the trucks themselves, supplied by the nation's largest company-owned truck service organization—International Branches—and thousands of International Dealers.

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# PRESKO PICKLING SALT

is preferred for curing

**Because:**

- ★ The PRESKO PROCESS is fast and mild!
- ★ PRESKO-cured meats have improved flavor, texture and appearance.
- ★ PRESKO means top quality—always.

The Preservaline Manufacturing Co.  
BROOKLYN • NEW YORK



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FOR THE SCIENTIFIC PROCESSING OF MEAT AND MEAT PRODUCTS

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Prodigal Nature has provided Greenland with an unbroken ice-cap glacier more than 1000 feet thick. The icebergs loosed by its fiords on the North Atlantic would meet the world's refrigerating needs . . . if they could be practically utilized.

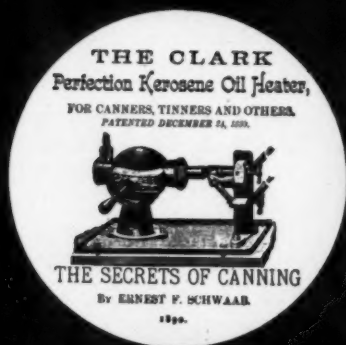
As it is, artificial refrigeration must be used. If the openings of refrigerated spaces are not properly sealed, contents are jeopardized and operating costs mount. For nearly half a century, Jamison Cold Storage Doors have satisfactorily solved this problem on thousands of efficient, economically operated installations throughout the civilized world.

The Jamison standard line . . . Jamison, Stevenson, Victor, and NoEqual Doors and related products . . . embraces a wide range of models tailored to most of the requirements of the refrigeration industry. Doors of special design and construction will be built on order. For full information about Jamison Doors for your specific needs . . . and address of nearest branch . . . write Jamison Cold Storage Door Company, Hagerstown, Maryland.



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COLD STORAGE DOORS

*Branches in Principal Cities, Coast to Coast*



*Speed* WITH PRECISION

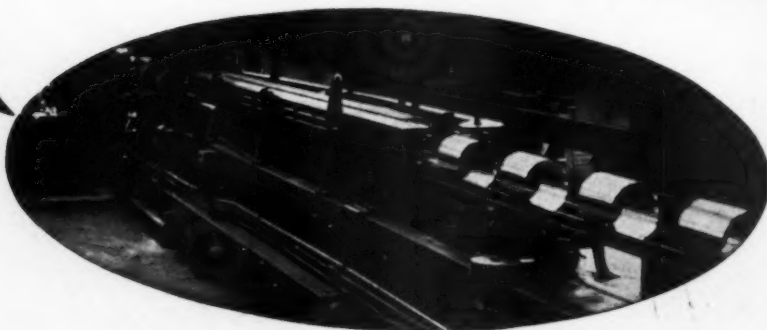
Today one machine makes three times as many cans in minute as a man formerly made in a day—and they are better cans.

Crown Personalized Service has kept pace with the precision of production. Buy Crown Cans and you buy cans plus this service.

**CROWN CAN**

THE NATION'S THIRD LARGE SOURCE OF SUPPLY

CROWN CAN COMPANY • PHILADELPHIA • Baltimore • Chicago • St. Louis • Houston • Orlando • Fort Wayne • Milwaukee





# WHAT SHAPE ARE YOUR CANS IN?



If your cans were really coming out in odd modernistic shapes, you'd know it without our telling you. But if you're processing flat-shaped cans one day and tall ones the next, or if you have the problem of running batches alternately in tin and glass containers, the answer is the versatile Taylor No. 1 Retort Control System.

Boss of the job is the Taylor Fulscope Time Schedule Controller. And here's how it works: It gradually increases the water temperature in a retort to the processing temperature, holds it for a predetermined length of time, and then gradually lowers the temperature as required by the product. At the same time, the pressure in the retort is gradually reduced. Thus you can't distort cans, and you can't blow off glass package lids or "dish them in," because the pressure differential across the lid will always be in the right direction and will never exceed a safe value.

This Taylor No. 1 Retort Control System is only one of a complete line of Taylor Systems now available.

For full details write for Taylor Catalog 500 or call in your Taylor Field Engineer. Taylor Instrument Companies, Rochester, N. Y., and Toronto, Canada.

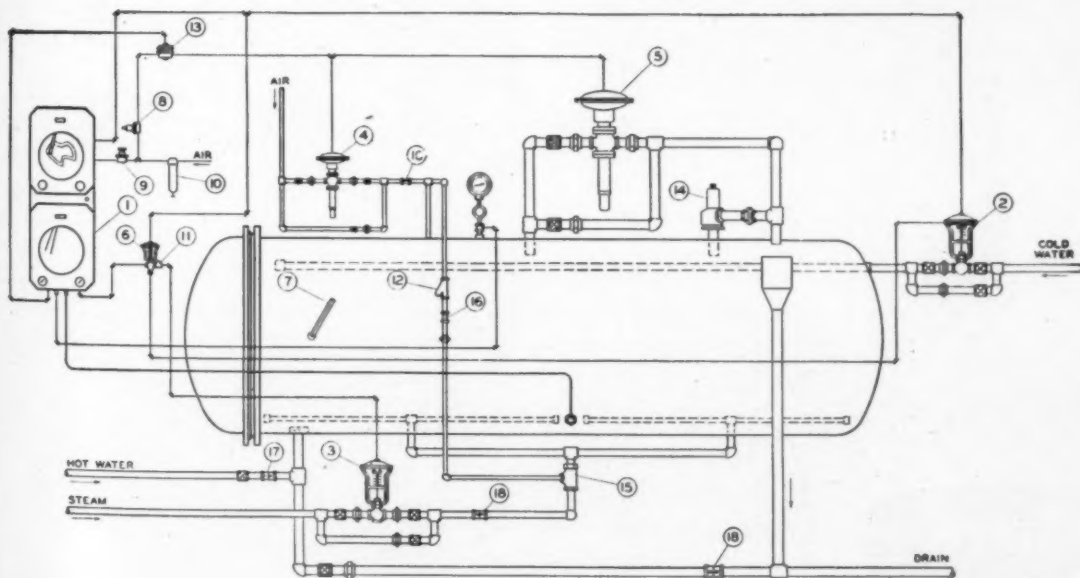
*Instruments for indicating, recording and controlling temperature, pressure, humidity, flow and liquid level.*

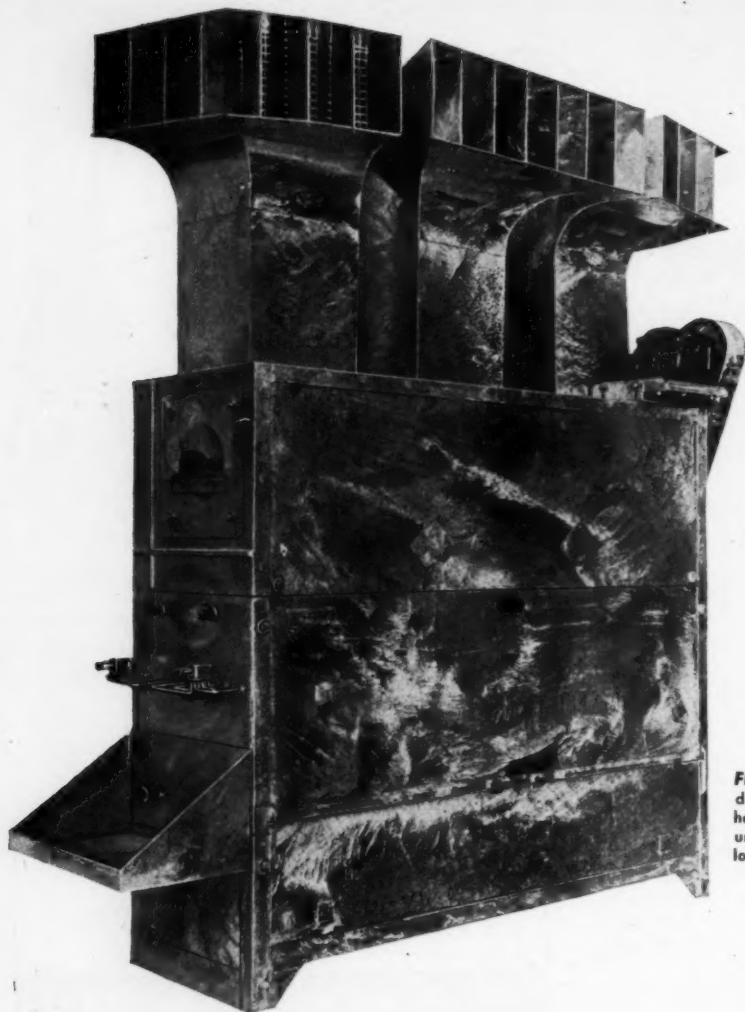
*Taylor Instruments*

— MEAN —

**ACCURACY FIRST**

IN HOME AND INDUSTRY





## a Carrier blast starts you fast

**Floor-Mounted Blast Freezer.** For single or double duty, with either "Freon" or ammonia coil. Has spray header for defrosting and door for coil inspection. Entire unit is hot-dipped galvanized after fabrication, assuring long life. Suspended models also available.

**T**HE frozen-food field is a billion dollar market — and still growing. You can step right into this profitable field by installing Carrier Blast Freezers. You don't need new space. Blast Freezers turn any part of your present plant into a quick-freeze room. They operate on your existing refrigerating system.

Carrier Blast Freezers are standard units — easy to install — economical to operate. They keep operating costs low because they freeze faster at zero than other methods at 20 below. They cut handling costs

because they freeze food right on the truck. Food doesn't have to be lifted on and off freezer shelves.

When you install Carrier units, you get all the advantages of proved design. Carrier's pioneering research and worldwide experience in air conditioning and refrigeration assure dependable service.

The Carrier booklet, "Frozen Foods — a billion dollar market," shows how fast you can convert to quick-freezing with Carrier Blast Freezers. Carrier Corporation, Syracuse, New York.



{ AIR CONDITIONING  
REFRIGERATION  
INDUSTRIAL HEATING

# Improved design

## Better performance

...the new **RUJAK**  
belt scrapers

Yes, you can easily see why the New Rujak Belt Scrapers will give you better performance on your machines.

Made of 14-ply fabric all-molded with no stitching, no hot death. They last longer because they are impervious to moisture. The back is fully reinforced above the point of wear, eliminating the old method of using a Becker Iron. A standard belt scraper. The New Rujak Belt Scrapers are:  
① Easier to install in less time ② Longer lived, with fewer belt changes for repairs ③ Much cheaper, actually costs 25% less than the old method of reinforcing belt scrapers ④ Available immediately in stock.

Write us today for full information and prices.

THE JOHN J. **DUPPS** COMPANY

AMERICAN BLDG., CINCINNATI, OHIO



Naturally, sausages look plumper, fresher in

# Armour Natural Casings

The greater resiliency of Armour Natural Casings keeps them clinging tightly to the meat—gives sausage the plump, well-filled, appetizing appearance that means a plus in sales-appeal.



Put your sausages in these fine natural casings for:

<i>Appetizing Appearance</i>	<i>Inviting Plumpness</i>
<i>Finest Smoked Flavor</i>	
<i>Protected Freshness</i>	<i>Utmost Uniformity</i>

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AND COMPANY

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## IEFC Finds World Meat Supplies Not Big Enough to Meet Requests of All

To provide a pattern for world export-import trade in meat during the early part of 1947, the International Emergency Food Council has issued a recommended tentative procurement program for meat in the six months ending June 30, 1947.

The IEFC said the tentative program is made necessary by the fact that the nations whose representatives compose the committee on meat and meat products have been unable to find a means of stretching the available world export supply of meat for the year to cover the basic import requirements submitted by the consuming countries.

Requirements for the year originally submitted by the importing countries were reduced through a screening process applied by the committee. However, after screening they still totaled 5,122,000,000 lbs. This was considerably more than the export supply estimated as available in the five major and nearly a dozen minor exporting countries—namely, 4,836,000,000 lbs. The committee is continuing negotiations aimed at bringing requirements and supplies into balance so that an allocation for the year may be made.

While the effort of the committee to close the gap between requirements and supplies is going ahead, the tentative procurement program announced today will provide guidance for handling world trade in meat during the first half of the year.

The program provides for the following exports from designated countries and groups of countries in the first six months of 1947: Argentina, 768,000,000 lbs.; other South American countries, 268,200,000 lbs.; Canada, 266,000,000 lbs.; New Zealand, 445,000,000 lbs.; Australia, 270,000,000 lbs.; United States of America, 115,900,000 lbs.; miscellaneous suppliers (such as Eire, Madagascar, S. Rhodesia, etc.) 31,000,000 lbs. The other major supplier of meat in export-import trade is Denmark. The allocations of Danish meat for the entire calendar year have been made by the committee and will provide for some of the needs of importing nations in the six month period.

Accordingly, each importing country is receiving in the tentative program two allotments—(a) one for the first six months of 1947, drawing upon supplies in North and South America, the Antipodes and scattering areas of the Eastern Hemisphere other than Denmark, (b) one for the entire year of 1947 drawing upon supplies in Denmark. The two allotments for each of

(Continued on page 28.)

## NIMPA DIVISIONAL MEETINGS AT CONVENTION ANNOUNCED

The six regional divisions of the National Independent Meat Packers Association have scheduled meetings preceding or during the sixth annual convention to be held at the Morrison hotel in Chicago, April 16 to 18. Divisional vice presidents and three directors will be elected by each group. Members who are unable to attend are urged to send some other member of the division a written proxy authorizing their votes.

The PROVISIONER of February 22 (page 15) reported the midwestern and southwestern meetings. Other divisions will meet as follows: Central division in the Roosevelt Room of the Morrison at 11 a.m. on Tuesday, April 15; eastern division in the Roosevelt Room at 3 p.m., Tuesday; southern division in the Embassy Room of the Morrison at 3 p.m. on Tuesday; western division in the Embassy Room at 11 a.m., Wednesday, April 16.

Warren G. Henry, chairman of the associate members' exhibit committee, has announced that there are only a few booths available and firms who desire space should make reservation immediately.

## RETROACTIVE BEEF SUBSIDY

A bill which would grant relief prior to July 23, 1945, to any beef slaughterer eligible to receive the extra compensation payment after that date who was in whole or in part ineligible before because the cattle he slaughtered were owned by another person, has been introduced into the House by Congressman Havenner. Amendment 2 to Directive 56, effective July 11, 1945, which had removed ineligibility for extra compensation payments on beef slaughter for cattle owned by other persons, did not operate retroactively and limited the relief to a period after July 11. The proposed bill would extend the relief retroactively to the period prior to the effectiveness of this amendment.

## NEW PENNSYLVANIA ABATTOIRS

Nearly 400 slaughterhouses have been built in Pennsylvania since the licensing of such establishments by the state became effective January 1, 1946, it has been revealed by Miles Horst, secretary of the state department of agriculture. The number may be increased to 500 by the end of this year, he predicted. More than 2,000 abattoirs were licensed by the state during 1946. Each plant was examined and approved by meat hygiene agents prior to licensing and was re-inspected at various times during the year.

## HARDENBERGH SEES NO EARLY SATIATION OF DEMAND FOR MEAT

Stating that while he is convinced that the public's demand for meat has not yet been satisfied, and that he saw no likelihood of an early decline of any great proportions in that demand, president Wesley Hardenbergh of the American Meat Institute this week told the Corn Belt Feeders Association meeting in Chicago:

"Nevertheless, I feel reasonably sure that we shall not see the index of live-stock prices, now standing at 275, continue indefinitely at that level. On the contrary, I think, if history is any guide, and, as I have said, I believe it is, we can expect a markedly lower index some time in the future. Just when that will come about, and to what extent it will come about, I do not know. As a matter of fact, I may be entirely wrong in my assumption. Time will tell whether or not I am.

"Numerous other problems face us as a result of the war, and, to some extent, as a result of the decade of dislocations and distress and departure from custom which preceded the war.

"Industry generally, and the packing industry along with it, faces two great problems of public relations and industrial relations. Entwined with the latter problem is the problem of proper productivity and the need for improvement throughout industry. We cannot have goods unless we produce them, and the lower the productivity, obviously the fewer goods we shall have.

"Other problems which might be mentioned are problems of disease eradication and control, such as the elimination of hoof and mouth disease, Brucellosis, and of liver flukes.

"Then there are problems of progress—of keeping up with progress. Other industries are progressing as a result of the application to their business of new knowledge developed through experimentation and research.

"The livestock and meat industry must continue to sponsor and promote research, not only the highly important nutritional research such as the National Live Stock and Meat Board has been carrying on through the last two decades, but also economic and scientific research of every type that will improve our industry and make it more efficient."

Other participants in the Corn Belt Livestock Feeders Association meeting predicted that, because of a decrease in feeder cattle and feeder hogs, low-priced meat will not come before fall.

Because of unsettled market conditions and high feed bills, feeders have been reducing their feeding periods.



# Meat Firms of Western States Making Regional Approach to Problems

**A**GGRESSIVE determination to work together in the interests of meat packers and processors in the nine far western states was expressed by more than 500 representatives of meat industry firms who gathered at the St. Francis hotel in San Francisco on February 20 and 21 for the first annual meeting of the Western States Meat Packers Association.

Citing the fact that the industry in the West gained maturity and diversity through its wartime efforts, both members and officers declared that they intend to work as a closely-knit regional unit on such problems as East-West freight rates on meat and western packinghouse wage levels. Development of strictly regional consciousness has proceeded to the point where serious consideration is being given to public relations and advertising activities designed to build up in the public of the area the idea of "western meats for western consumers."

The following officers were re-elected for 1947-48:

Chairman of the board: A. T. Luer,

Luer Packing Co., Los Angeles; president: E. F. Forbes, San Francisco; vice presidents: W. H. Moffat, H. Moffat Co., San Francisco; P. E. Tovrea, Tovrea Packing Co., Phoenix, Ariz.; Henry L. Coffin, Gibson Packing Co., Yakima, Wash.; James DeVine, American Packing & Provision Co., Ogden, Utah, and A. T. Luer, Luer Packing Co., Los Angeles.

Secretary: W. S. Greathouse, Frye & Co., Seattle; treasurer: George H. Lincoln, Standard Packing Co., Los Angeles.

Directors whose terms expired this year and were re-elected include:

O. B. Joseph, James Henry Packing Co., Seattle; Frank Humphrey, Humphrey Packing Co., Reno, Nev., and Howard Nelsen, Pacific Meat Co., Portland, Ore.

New directors elected include:

Joseph Kaufman, Kaufman Meat Co., San Jose, Calif.; Marshall Anderson, King's Packing Co., Nampa, Ida.; Frank DeBenedetti, Idaho Meat Packers, Caldwell, Ida., and Nate Morantz, State Packing Co., Los Angeles, Calif.

In the opening address of the conven-

tion A. T. Luer, chairman of the board, warned that only by becoming more complete meat and by-products processors, and by strong organization and straight collective thinking, can western packers hope to meet competition from the East and Midwest in the face of discriminatory freight rates and higher wage scales.

"All of you are aware," he continued (see page 20), "of what has happened to the Atlantic seaboard during the past 25 years. Under the same conditions as are now imposed on the western packer, the slaughter of livestock in the East dried up to a mere trickle."

While part of the world may look to America for its meat supply in 1947, it is doubtful whether this country has the capacity to export much at prices other nations can afford to pay, according to Dr. Karl Brandt, economist of the Food Research Institute, Leland Stanford University, who spoke (see page 21) at the afternoon session on the opening day. Domestic farm price policies are too dangerous, and the nation's international policies too uncertain, to form a good base for lasting foreign trade.

Pointing out that in the ten-year period from 1935 to 1945, annual cattle slaughter in the mountain and Pacific states has increased from 640,000 to well over 2,350,000 head, and that the percentage of sheep and lambs killed in the area has risen from 7.5 to 20 per cent in the same period, Senator E. W. McFarland of Arizona declared (see page 22) that livestock producers, packers and consumers would benefit if more meat could be processed in the area for consumption there.

In an address (see page 24) on "Producer-Packer Relations" on the second day of the convention, William B. Wright, president of the American National Livestock Association, emphasized the responsibility which the meat industry owes to the American public. He declared that selling at a high price should not be the goal, but rather supplying of the product to the American public at a price that is reasonable in relation to purchasing power of the consumer and in relation to the nutrient value, as compared to other food products. He urged that research, which in the past has been concentrated largely on production, be expanded to include better distribution and marketing with a view to lower prices and greater service to the ultimate consumer.

### Currents of Thought

Some of the main directions of association thought were brought out in the discussions during the business sessions.

A "grass roots" program will be followed by officers of the association and the directors will strive to maintain contact with individual firms so that group policies may most closely reflect the views of the membership. Along this line, the association voted to abolish its executive committee since it was felt that more representative decisions could be made by the board of directors than by a segment of that group.



### LADIES GET TOGETHER AT LUNCHEON

Women attending the WSMFA convention met for lunch on Friday at the Women's Athletic Club in San Francisco. Mrs. E. F. Forbes was hostess and had charge of arrangements.

Joseph Kaufmann, Kaufmann Meat Co., suggested that in the new competition being faced by western packers, one of the objects of the organization should be to further publicity and advertising and to make people on the west coast conscious of the west coast products of the group as a whole; in other words to encourage buying at home and the recognition of home industry.

"This is one of the things you are going to come to out here," prophesied president Forbes. "There is no question in my mind but that eventually we are going to carry on an industry publicity, advertising and public relations program for western meat products. I think you are going to be forced to do it and, of course, your association would be the vehicle which would provide for carrying out such a program. However, that is something that will

have to come at the proper time from the membership. You don't carry out a program of that kind for nothing. It will take an advertising fund that will have to be provided by the industry, because the funds that could be provided out of the general budget of the association could not carry out a program of a size that would do any good. I firmly believe, however, that within five years you are going to have that kind of program in effect out here.

"Now there is only one other thing we can do; and that is to do what we can with our general budget. I am going to see that the right type of publicity and the right type of public relations are set up, as far as we can go within our budget, to start in a small way this promotion of our meat products.

"We are going to be faced out here with competition—not as we have been in the past from probably a dozen or



OFFICERS AND DIRECTORS OF WESTERN STATE MEAT PACKERS ASSOCIATION



two dozen different brands of meat—but perhaps about 150 brands. Packing plants in the Midwest and in the East have developed their facilities just as we have out here. As their markets contract they are going to try to keep their volume just as you are going to try to keep your volume, but you haven't any place to go. You have only the Pacific Ocean on the other side of you, but those fellows are going to try to secure a part of their volume in the west here on a permanent and not on a dumping basis. We have this big population, and we have too much purchasing power to be ignored by the Midwest, and we no longer have the protection up and down the Rocky Mountains that we had before they knocked the freight rate structure down to its present level."

In reply to a suggestion that the association make a survey of the wage scales in the various areas and inform the members of those conditions, president Forbes promised:

"A firm of labor consultants is now making up that composite picture. For the first time this industry will know the existing labor rates and the working conditions and labor contract terms for every area on the Pacific Coast.

### Cross-Section of Conditions

"We are going to give each member a copy of the summary. It is going to be something which the man who negotiates your labor contracts for you has never had before. It is going to show you the conditions under which others are operating in your area, how the fellow 50 miles away from you is operating, and the conditions under which they are operating 1,000 miles away from you.

"At the last meeting I said I was going to try to attempt to get the Bureau of Labor Statistics of the U. S. Department of Labor to make a survey of the wages, hours and working conditions in the meat packing industry in the nine western states and the entire country. Now, we not only succeeded in getting that survey, but it started Monday of this week. The men are here in San Francisco and they are starting in Los Angeles and in the Northwest. It not only covers the rates in your packing plants, but covers the rates in the national houses. We will have this material covering the entire United States.

"A separate study is being made of the nine western states and that will be set up by itself. Copies of it will be available to the members.

"Remember this, that the Western Federation of Butchers is well-organized in the same area that we are. They know the working conditions, hours and scale of wages in each one of these plants. Up until now you have gone up against the fellow who had all the ammunition while you had none. Now, however, when he tries to put a condition in your contract, and you have all his other contracts before you showing that it doesn't exist elsewhere,

## FROM UP AND DOWN THE WEST COAST AND INLAND

1: Left to right: J. Edgar Dick, assistant to president, Western States Meat Packers Association; John Ruether, president, Visalia Meat Co., Inc., Visalia, Cal.; Walter S. Greathouse, president, Frye & Company, Seattle; Earl Flick, manager, and Jim Weed, livestock buyer, Brander Meat Co., Portland, Ore.; Joe Kaufmann, president, Kaufmann Meat Co., San Jose, Cal., and Marshall Anderson, vice president, King's Packing Co., Inc., Nampa, Ida.

2: A. Dewied, A. Dewied Casing Co., Sacramento, Cal.; Frank Linggi and A. Zehnder, partners, Pureta Sausage Co., Sacramento; Joseph Bacciocco, partner, California Meat Co., San Francisco; Elmer Langguth, broker, San Francisco, and Herman Waldman, host at hospitality headquarters of Herman Waldman Co., Los Angeles.

3: This happy group includes (left to right): Joseph Salcedo, Salcedo Meat Co., Stockton, Cal.; Nate Morantz, State Packing Co., Los Angeles; Sidney N. Le Fiell, owner, Le Fiell Co., San Francisco; C. K. Le Fiell, owner, Le Fiell Manufacturing Co., Los Angeles; J. L. Hetzler, engineer, Le Fiell Manufacturing Co.

4: Shown in the Colonial room are (left to right): William Flathmann, sausage sales, H. Moffat Co., San Francisco; Mrs. Henry Levy; Henry Levy, H. Moffat Co., San Francisco; Mrs. A. H. Levitan, Levitan Hide Co., San Francisco, and M. H. Brown, vice president, Great Falls Meat Co., Great Falls, Mont.

5: Hoy Equipment Co. hospitality as offered by (left to right) H. R. DeCressey, vice president of the Milwaukee firm, and Frank H. Hoy, president.

6: Left to right: Earl Flick, manager, Brander Meat Co., Portland; O. A. Welch, partner, Stearns and Welch Meat Co., Portland; Jim Weed, livestock buyer, Brander Meat Co., Portland; Eugene Malo, manager, Del Monte Meat Co., Portland; Fred Ritter, director, Oregon Meat Council, Portland, and Bill Lewis, partner, Lewis

Brothers Alder Market of Portland.

7: At Transparent Package Co. headquarters: Frank Linggi, partner, Pureta Sausage Co., Sacramento, Cal.; A. Alpert, president, Alpert Packing Co., San Francisco; M. H. Brown, vice president, Great Falls Meat Co., Great Falls, Mont., and H. D. Oppenheimer, president, Oppenheimer Casing Co., Chicago.

8: In the Meat Packers Equipment Co. suite: H. E. Atterbury, partner, Luce & Co., San Francisco; Don. L. French, office manager, R. A. Hawley, owner, Mrs. R. A. Hawley, Otto Eberle, northwest representative, and Charles C. Hawley, all of Meat Packers Equipment Co., Oakland, Cal.

9: Hospitality headquarters of William J. Stange Co., Chicago, and Basic Vegetable Products, Inc., San Francisco. Left to right (seated): Mrs. W. B. Durling and W. B. Durling, Stange president, of Chicago; Mrs. J. Howard Hamilton, Berkeley, Cal.; (Standing): John L. Terry, William J. Stange Co., Seattle; Dan Twohy and A. B. Mueller, sales promotion manager, Basic Vegetable Products, Inc., San Francisco; H. A. Wedin and B. L. Durling, William J. Stange Co., Los Angeles.

10: Left to right: J. M. DeVine, president, American Packing & Provision Co., Ogden, Utah; Henry L. Coffin, president, Gibson Packing Co., Yakima, Wash.; E. W. Fallentine, vice president and general manager, American Packing & Provision Co., Ogden; Douglas N. Allan, secretary, James Allan and Sons, San Francisco; Joe Woron, partner, City Packing Co., Seattle.

11: In TeePak room: Max Rind, partner, Milwaukee Sausage Co., Seattle; Joe Dillier, president Made Rite Sausage Co., Sacramento; J. Gallus, president, Kenton Packing Co., Portland; Alfred Zehnder, partner, Pureta Sausage Co., Sacramento; Seymour Oppenheimer, president, Transparent Package Co., Chicago; Emil Meyer, salesman for TeePak, and Joe Enos, partner, Pureta Sausage Co., Sacramento.

you can raise the point and argue it with strength.

"I believe that eventually, if labor with its power-drunk officials continues to force us to pay a scale of wages so far out of line with other areas of the country, you must meet it on the same ground, with the same strength and with industrywide collective bargaining. If labor persists in this program, there is only one way in which you can ever match its strength and that is by industrywide collective bargaining.

"So long as the unions can pick us off one at a time, or four or five or six or a dozen plants in a metropolitan area, they will always win. That's exactly what Hitler did. He divided and conquered, and that is exactly what labor is doing to us today.

"I think their policy is wrong. I think if I were a labor man I would oppose such a policy. The trouble is that members of the unions don't have an opportunity to express themselves. I think I would say that I don't want to ask a labor rate which is going to

force my firm, for which I have been working for ten or 15 or 20 years, out of business and substitute for it some other firm with payrolls entirely out of this western country."

Commenting on this same question, Henry Kruse of the Seattle Packing Co., one of the directors of the association, said that obtaining accurate information on labor contracts is the first step. He then advised getting together with immediate neighbors and competitors and discussing the situation in the area. Armed with information, negotiations should then be carried on collectively and all parties should stick together. Mr. Kruse strongly recommended a local collective approach to the problem before attempting to negotiate on any wider geographical scale.

Reiterating that labor is the greatest problem faced by the industry today, president Forbes then analyzed some of the others facing western operators.

"Freight rates constitute a problem," said he, "and so does discrimination against our Pacific Coast hides. How-



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ever, neither of those things can put us out of business since we can meet them somehow. If the freight rates are shown to be unreasonable, and are destroying a basic industry in the far west, we will be able to reopen that westbound rate case."

"The hides situation," said Mr. Forbes, "can be corrected by a better takeoff. One of my recommendations to the new agricultural research bureau, set up under an act passed by the last Congress was that money be set aside to study and develop new methods of taking the hide off an animal. We are skinning cattle today in the same manner in which we skinned them 50 years ago. It would seem to me in this day, that a government agency, drawing upon the best brains in business, could develop some method which would not only save time but would result in less damage to the hides. It certainly would seem that there are methods which could be used, compressed air on certain parts of the carcass, or some mechanical means.

### Improvement is Needed

"The other phase of better takeoff can be corrected by you people at any time you want to make an effort to do it. You couldn't do it during the war because of the labor problem. Now you are beginning to get back to a peacetime basis and we want to improve that hide takeoff to the point where we can sell. We want to develop the method of selling our hides on a selected basis.

"Why should we have to take 4c a pound less for the same hide, coming off the identical Montana or Wyoming steer, than is obtained if it is taken off in the Midwest? That is just because other interests in connection with hides are too well organized for us. We can make those improvements. We sold hides on a selected basis on the Pacific coast prior to the war, when the OPA denied us the right to sell on a selected basis, we sold those hides for the same price as they brought in Chicago, less a 50c freight differential; the latter merely equalized the freight from the Pacific coast to the Atlantic coast. I don't know whether you know it, but you can ship a carload of wet salted hides from any Pacific coast point, San Francisco, Los Angeles, or Seattle, for \$1.08—that is, from the Pacific Coast to New York—and that same car of hides costs the tanner

## Convention Speakers, Packers and Suppliers

1: George H. Lincoln, Standard Packing Co., Los Angeles, and treasurer of WSMFA, making his report at the Friday morning session.

2: U. S. Senator E. W. McFarland of Arizona addressing the convention.

3: William B. Wright, president of the American National Livestock Association, speaking before the afternoon session on February 20.

4: George Keyston, vice president of the Grand National Livestock Show at San Francisco, explaining the Danish system of judging which is being adopted for the show.

5: Karl Brandt, economist of the Food Research Institute, Leland Stanford University, who spoke at the Thursday afternoon meeting.

6: Left to right: Henry Levy, H. Moffat Company, San Francisco; David Minch, owner, Minch's Wholesale Meat, Red Bluff, Cal., and Mario Ciampi, packinghouse architect, San Francisco.

7: Left to right: James W. Jones, livestock buyer, Anker Meat Co., Modesto, Cal.; F. C. Shaw and G. W. Taylor, partners, Anker Meat Co., Modesto, Cal.; Frank Humphrey, partner, Humphrey

Meat Packing Co., Reno Nev., and James Smith, Packinghouse engineer, San Francisco.

8: At hospitality headquarters of Milprint, Inc. (left to right): Al Morris and Jack Woods of Milprint, San Francisco, and Frank Kimball, Milprint, Los Angeles.

9: John C. Weinrich, northwest representative of Griffith Laboratories, Portland, and John C. Hickey, southwest representative of Griffith, Los Angeles.

10: Maurice Gordon, partner, J. M. Gordon Co., Los Angeles, and Howard B. Dignall, sales manager for the same firm.

11: Waiting for the elevator are (left to right): Frank Linggi, jr., Pureta Sausage Co., Sacramento, Cal.; Ben Miller, jr., president, Miller Packing Co., Oakland, Cal., and Mrs. Ben Miller, jr.; A. V. Ross, plant superintendent, Gibson Packing Co., Yakima, Wash., and Frank A. Mayer, vice president, H. J. Mayer & Sons Co., Chicago.

12: Left to right: Joe Woron, owner, City Packing Co., Seattle; H. A. Kurtzman, vice president, James Henry Packing Co., Seattle; C. A. Wood, general manager, and C. A. Conrad, president, Western Laboratories, Los Angeles.

55c from Chicago to New York, a difference of 53c there.

"With a 53c freight differential, why should we not receive the same price as the packer in Chicago receives for the hides on a selected basis? They come off identical cattle originating in the inter-mountain country.

"With regard to freight rates, some packers, immediately following the removal of OPA controls, were for tackling the eastbound rates to have them lowered to the level of the westbound rates. We are a deficit area on beef and veal and pork. We are also for the whole year a deficit area on lamb. At certain times of the year we have a surplus of lamb, which we have shipped East alive. The only business that you could pick up going east would be possibly 2,000,000 or 3,000,000 lbs. of lamb. For us to go in and ask for a reduction of the eastbound rates would place us in a very difficult position to go back to the ICC with our real case and ask for an increase in the westbound rates when we had asked for a lowering of the eastbound rates.

"We have the machinery all set to go. The livestock producers are in accord with us. If it becomes necessary for us to attack the eastbound rates, we will do so together—the cattle people, the wool growers, and the western packers. We have a fund to which all three of these elements have contributed, as well as the marketing agencies."

"We can't attack the westbound rates at the present because the ICC doesn't care whether John Jones slaughters and distributes the meat on the Pacific coast or whether Armour or Swift or any other midwestern packer does. However, when the definite damage is done to the livestock industry, and you can prove to the ICC that their rates are unreasonable and tend to destroy the basic industry, then you are going to be able to get a hearing before the Commission. Until you can show material damage to the livestock industry it is foolhardy to go in and attempt to open the westbound rate case.

"I don't think we need have too great fear of eastern meat this year if, that one word, 'if,' the present rate of employment is maintained throughout the country and there are no disastrous strikes to precipitate a depression. So long as the demand for meat in large consuming areas of the Midwest and East is at a high level, we will probably only experience this year some of the type of dumping which we have had in the last six weeks. Of course that was doubly bad, because the meat business generally slows up from the middle of January on through Lent. Now your business came back to normal and we had that slump, and it wouldn't have hurt us so much, but, at the same

(Continued on page 38.)



**THE BIG FOUR**  
Pictured here are WSMFA officers, except for its vice presidents. Left to right: treasurer, George H. Lincoln, Standard Packing Co., Los Angeles; secretary, W. S. Greathouse, Frye & Co., Seattle, Wash.; chairman of the board, A. T. Luer, Luer Packing Co., Los Angeles, and president, E. F. Forbes, San Francisco.

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# Luer Says Western Packers Must Do Well-Rounded Job

**A** VASTLY expanded western meat packing industry, determined to maintain the position it gained during World War II, was visualized by A. T. Luer, president of the Luer Packing Co., Los Angeles, and chairman of the board of the Association.

"After the smoke of battle cleared away, we found an entirely different West than had existed before the war," Luer said. "The small packer came into the war with little more than the bare facilities for slaughtering livestock. As the war shifted to the Pacific, government demands for meat products forced a great many of the larger operators in the West to modernize, increase their slaughtering capacity, build freezers for storage, install rendering plants to take care of inedible offal and make other expansions. At the same time the western packer was called upon to care for the increased population which moved westward. Our industry in the West met all requirements and the packer has become a tougher and more hardened operator than he was before the war."



A. T. LUER

## Competitors Grew, Too

"Likewise, the midwest packers greatly increased their capacity. All meat packers, both east and west of the Rockies, carried through the critical war years on large volume with a very narrow margin. With the loss of their biggest customer, Uncle Sam, all packers will endeavor to maintain their volume by seeking new outlets. The middlewestern packer can go in many directions with his surplus production. Because it is economically inexpedient to do likewise, the Pacific states packers are restricted to their local area. We call ours a dead end market. . . . The recent debacle of a glutted market is only a forerunner of what we face in the future," the Los Angeles executive warned his audience.

To meet this competition, Luer urged western packers to enlarge the scope of their operations and to find new labor saving methods. He quoted the annual report of a national packer which attributed its improved overall results in 1946 to diversification and operations outside the domestic meat business. He specifically suggested that packers in the area install rendering plants, both edible and inedible, begin processing more meats by curing and smoking, in-

stall or increase the capacity of sausage kitchens and engage in canning operations in order to use up a type of beef which is surplus on the West Coast. He also said that it will be necessary for western packers to employ more progressive sales promotion and to modernize and improve packaging. Competition must be met mainly on quality and efficiency "because the most costly product is labor and handling and not materials," he said.

Luer cited two advantages which he feels the midwest packer has over the western packer—freight rates and wages. He said that in the past 15 years the packing industry of the western states and other livestock interests had, on three occasions, been successful in causing petitions for a reduction of westbound freight rates on packing-house products to be denied by the Interstate Commerce Commission. During the war, however, lower rates were put in effect.

Western packers are protesting the decision. Luer said he has found that some packers are not overly concerned,

feeling they have a recourse in bidding cattle down in order to meet competition. He pointed out that in his opinion this is a shortsighted policy because the western packer should maintain a good market for the western livestock producer and feeder and at the same time be able to meet competition on the finished product. Other packers in the area take the view that the new freight rate will affect only hogs and pork products and not beef. This attitude, Luer said, is not a realistic appraisal of the situation.

Regarding the differences in the wage rate structure between the midwestern and western packer, Luer stated that it amounted to from 35 to 50 per cent in favor of the midwestern packer, depending on locality. He recalled a similar situation on the Atlantic seaboard some years ago with the result that the "slaughter of livestock in the East dried up to a mere trickle." Luer gave an example of the present wage disparity, noting that a plant in California, or Washington, or Oregon doing a slaughtering and processing business and employing 500 people must pay approximately \$500,000 more per year in wages than a similar plant in one of the Corn Belt states. He emphasized that "labor negotiations are strictly our problem, and we must assume the responsibilities for our acts."

(Continued on page 30.)



## DIRECTORS' LUNCHEON MEETING

Directors of the Association met Thursday noon, February 20. Clockwise around the table are: L. Blaine Liljenquist, Washington office, Western States Meat Packers Association; James DeVine, American Packing & Provision Co., Ogden, Utah; E. W. Fallentine, American Packing & Provision Co., Ogden, Utah; William B. Wright, president, American National Livestock Association, Deeth, Nev.; W. H. Moffat, H. Moffat Co., San Francisco; P. E. Tovrea, Tovrea Packing Co., Phoenix, Ariz.; Adolph Miller, Union Packing Co., Los Angeles; Henry Levy, H. Moffat Co., San Francisco; Anton Rieder, Coast Packing Co., Los Angeles; Howard Nelsen, Pacific Co., Inc., Portland, Ore.; J. Edgar Dick, Western States Meat Packers Association; A. T. Luer, Luer Packing Co., Los Angeles; E. F. Forbes, president, Western States Meat Packers Association; George H. Lincoln, Standard Packing Co., Los Angeles; Howard J. Finn, Brobeck, Phleger & Harrison, San Francisco, General counsel for the association; Henry Kruse, Seattle Packing Co., Seattle, Wash.; J. E. Flick, Brander Meat Co., Portland, Ore.; G. F. Chambers, Valley Packing Co., Salem, Ore.; David Minch, Minch's Wholesale Meats, Red Bluff, Calif.; Douglas Allan, James Allan & Sons, San Francisco; K. J. Maxwell, Carstens Packing Co., Tacoma, Wash.; Henry L. Coffin, Gibson Packing Co., Yakima, Wash.; W. S. Great-house, Frye & Co., Seattle, Wash., and Paul McFarland, Archie McFarland & Son, Salt Lake City, Utah.



# Brandt Says Domestic Farm Price Policy Blocks Exports

WHILE 1947 will be a year of good conditions for the meat industry, it will also be a transitional year into an entirely different market, it was predicted by Karl Brandt, economist of Stanford university's food research institute, in his survey of the prospects for American meats in the world market.

Urging abolition of the outmoded wartime agricultural parity price program and concentration on the strong-possible revival of foreign trade, Brandt warned the assembled packers that, as the world markets rearrange themselves, we will inevitably get into serious trouble with our gigantic—and still expanding—agricultural output, with a consequent end to the war and postwar bonanza where any amount of food could be sold for almost any price.

The huge increases in nearly all types of livestock brought about by the combination of guaranteed profitable prices and unlimited effective demand during the war years, with its attendant price and income situation, served its good purpose during the emergency and the critical period following, he said. But how long can this real prosperity last?

## Livestock Above Parity

On January 15, 1947, hog prices stood at 140 per cent of parity, beef cattle at 148 per cent, veal calves at 124 per cent and lambs at 151 per cent. Prices, he continued, can therefore fall substantially before hitting support bottom. However, it is the opinion of most qualified observers that in the coming two years, with the loan and price support policy fully maintained, a situation can arise which will cost the U. S. Treasury billions of dollars in subsidies without contributing at all to an adjustment of production to changed peacetime demand. The revision, or replacement, of our sadly defective parity formula is long overdue, he stated.

In an effort to point up the gigantic volume of production that is involved, Brandt emphasized that while the entire prewar continental grain imports amounted to 9,000,000 tons, the United States had, in 1946, produced a total of 149,000,000 tons of grain. These proportions, he said, show what it means when a real surplus begins to develop and what pressure such surpluses will exert on price.

"Ordinarily wheat would be the first commodity to go into a slump once European production recuperates, and animal products would, according to historical pattern, follow wheat in the downward trend. However, there is no reason to become frantic—at least not before we have looked at the domestic and foreign situation with reference to food supply and demand—as there are

most remarkable changes taking place in the world's atlas of food markets," he stated.

In continental Europe, Brandt explained, the war has materially altered

## EXPORT ANALYST

Dr. Karl Brandt is economist of the Food Research Institute and professor of agricultural economics at Stanford university. He was born in Germany and received his doctorate at the University of Berlin. During the years of the Weimar republic he served as agricultural advisor and consultant to many government organizations.



KARL BRANDT

Forced into retirement by the Nazis, to whose political creed and ambitions he was opposed, Dr. Brandt came to America in 1933 and became an American citizen in 1939. After service on the faculty of the New School for Social Research in New York and Louisiana State university, he came to Stanford in 1938. He was called into advisory service during the war by the Department of Agriculture, the Army Air Force, the Office of Strategic Services and the State Department. During 1946 he spent several months abroad as economic advisor to the food and agriculture branch, U. S. Office of Military Government for Germany.

Dr. Brandt is a specialist in the field of fats and oils and is the author of several books and articles, including "Whale Oil, an Economic Analysis" and "Fats and Oils in the War." His latest book is "Reconstruction of World Agriculture."

the food supply situation. The east and southeast are lost as a source of food exports because of their domination by Russia which needs every pound of pork, butter and wheat these areas can produce. Crop production, though, has already recovered to a great extent and livestock herds are gradually being rebuilt in most countries except Germany and Austria. In Holland, for example, the cattle population is now only 10 per cent below prewar and Danish herds are back to prewar numbers. The hog

population, however, is still far below prewar status everywhere.

Before the war, the Continent of Europe imported from overseas countries nearly 20,000,000 tons of food and feed. In 1946 it received slightly more than 13,000,000 tons. Imports of meat in 1945-46 were 315,000 metric tons. Germany, normally the greatest importer, did not receive any meat, having formerly imported about 300,000 tons annually. Potentially there has been created a huge market for overseas exports to Germany, but that market will be hypothetical until that country's economy can be straightened out, Brandt said.

The greatest export market for food, he declared, is the British Isles, which before the war normally imported about 12,000,000 tons of food and 8,000,000 tons of feed from overseas. In 1945-46, the United Kingdom imported approximately 3,500,000,000 lbs. of meat, nearly the same figure as before the war. Domestic production there is only 2,000,000,000 lbs. and the demand for meat is now much stronger.

## British Arrangements Made

The British government, however, has already concluded trade agreements for food and agricultural products with the Dominions, with Argentina and with Denmark. In these agreements, specifically adjusted to the needs of the exporting countries, and which extend into 1949 or 1950, the British have guaranteed to buy certain quantities of food products which are lower in price during the initial years than they might be, but higher than they may be in later years. All exporters fear competition and difficulty in placing their products: hence they were all intent on hedging against a surplus situation and a consequent deep glut in price, Brandt continued.

Canada, he said, will ship to Great Britain in 1947 a minimum of 100,000,000 lbs. of beef and 350,000,000 lbs. of bacon and ham. New Zealand will send her about 392,000 tons of frozen meat and 7,500 tons of canned meat. Australia will export to England about 308,000 tons of meat, mostly mutton and lamb. Argentina, still the world's largest meat exporting nation, has a big mortgage on the meat business of England and her Dominions, having contracted to send 85 per cent of its exportable beef to the British government.

Aside from the British Isles, then, which has already contracted for nearly all of her meat needs, there is only a small market open in countries such as Spain, Italy and Switzerland—and a potentially big market in Germany. However, it is doubtful whether for many years to come the Germans will be in the market as buyers for anything but cheap marine and vegetable fats. A prosperous Germany however, would need a tremendous amount of lard and meat imports in order to keep her people physically fit enough to work.

For 1947 the domestic demand for

(Continued on page 31.)

# Senator Urges Strong Meat-Livestock Industry in West

**T**HE NEED for a strong western livestock and meat industry and its importance in developing a healthy situation in the closely inter-related national economy was stressed by the Hon. Ernest W. McFarland, U.S. Senator from Arizona, who warned packers against allowing their interests to become narrow and provincial.

"You people," he declared, "are primarily interested in the meat industry. It is your livelihood and as it prospers, you prosper. You are interested, therefore, in the problems of the cattleman and the sheep raiser; whether the nation enjoys good times or bad, prosperity or unemployment; and whether the majority of the people earn enough in wages to purchase your products. It is obvious, then, that your interest cannot be concerned with the economic condition of the West alone, but rather with what the condition of the country and the world is and shall be."

In noting the phenomenal increase in importance of the western meat packing industry, Senator McFarland pointed with satisfaction to the rapid rise in the numbers of all types of livestock slaughtered in the Mountain and Pacific states in the ten year period from 1935 to 1945 and predicted a tremendous growth for the industry, with attendant benefits for the stockgrower, packer and consumer, if the population of this western area were to obtain its entire meat supply from native sources.

At the present average per capita consumption of meat, he continued, the population of the nine western states will consume nearly 2,250,000,000 lbs. of meat and meat products this year. However a great percentage of this will be supplied by eastern plants, creat-

ing "an unsavory situation" for all segments of the industry in the West which could be avoided if the packing industry in the area could be built up to cope with the demands of its consumers.

Senator McFarland emphasized that in order to have a prosperous meat industry in the West, it was first necessary to have a prosperous nation, with a fair and proper relationship between wages and product prices. It is axiomatic, he exclaimed, that high prices reduce the consumer demand, leading to a downward spiral all the way back to the raw material producer, and that too sharp a reduction in the consumer income prevents the consumer from buying packinghouse products.

## Threat to National Economy

He pointed out that the removal of government controls had restored the responsibility for prices and wages to business, labor, the farmer and consumer and quoted from President Truman's recent economic report to the Congress to the effect that government could point out dangers seen from the perspective of the whole economy but that the corrective measures must be applied by others. He added that if price and wage adjustments were not made soon there would be danger of less consumer buying, a decrease in production and a general recession.

"We must never forget that today this nation stands almost alone in a war torn world, the last refuge of freedom and liberty. We must remain strong—militarily, economically and financially—or we will be swallowed up in the tremendous ebb and tide of world revolution. If we remain strong, if our

## DECONTROL SPONSOR

Senator Ernest W. McFarland of Arizona is serving his second term in the U. S. Senate. He received his B. A. degree at

the University of Oklahoma, served in the first World War and obtained his law degree at Stanford university. He began his law practice in Casa Grande, Ariz., and represented the San Carlos Irrigation and Drainage District; he served as assistant attorney general of the state and was judge of the superior court of Pinal county. Senator McFarland has made an extensive study of irrigation problems and water laws.



Sen. McFarland

In 1946 Senator McFarland introduced the McFarland amendment to the Emergency Price Control Act. This measure, which called for the decontrol of livestock and meat prices, was fought through the Senate banking and currency committee and was a part of the price control extension bill vetoed by President Truman.

people continue to enjoy a high standard of living, if economic conditions are such that our nation prospers and if we can go forward on the path of democracy and freedom, we need not fear" he stated.

The war has proven how interdependent we are, industry on industry, person on person, and nation on nation. "It is going to take the good will and conscientious consideration of every one of us to bring us through. But we can come through if we will remember that none of us lives alone," he concluded.

He pointed out the disadvantages to both the western packer and consumer under the present economic system and promised to do all in his power to alter the present freight rate structure which he said was inequitable and which penalized the western packer and livestock producer through smaller net returns to the producer, and by making it impossible for him to compete in mid-western and eastern markets, in addition to putting additional competition into his home market.

"This freight rate structure," he declared, "allows meat to be shipped from Chicago packing centers to west coast points at a price lower than that for which a western packer can ship the live animals to his plant, slaughter and get the meat to his distributive outlets. As a consequence, prices for live cattle and calves are constantly pushed downward by the eastern shipments of meat



FIVE VICE PRESIDENTS POSE FOR CAMERA MAN

Vice presidents of the Western States Meat Packers Association all re-elected to serve next year, are, left to right: P. E. Tovrea of Tovrea Packing Co., Phoenix, Ariz.; James DeVine of American Packing & Provision Co., Ogden, Utah; Henry L. Coffin of the Gibson Packing Co., Yakima, Wash.; A. T. Luer of the Luer Packing Co., Los Angeles, and W. H. Moffat of H. Moffat, San Francisco, Calif.

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and meat products, discouraging production and depressing the whole industry.

"The West," he said, "is the natural center of the meat industry. Here lie the vast lands on which the livestock of the nation is grown. Only in hogs is this area deficient in production and even here we can lend greater encouragement to growers so that hog production will be materially increased. Today, a substantial number of the heaves, calves and sheep raised in this vast area are shipped to eastern points for feeding and for slaughter. We in the West raise more than enough of this type of livestock to feed our own

### PACKERS MET OLD FRIENDS AT HEADQUARTERS SUITES

- 1: A big audience heard the address by William B. Wright of the American National Livestock Association.
- 2: Noon reception in the hospitality headquarters of the Oppenheimer Casing Co.

population and our problem is merely to see to it that it is killed and packed closer to home so that the grower, the packer, the packinghouse worker and the consumer in the West will all benefit to the greatest possible extent.

- 3: Hospitality suite of the Transparent Package Co., Chicago.
- 4: Representatives of the Visking Corp., Chicago, entertaining guests.
- 5: Headquarters of the Levitan Hide Co., San Francisco.
- 6: The nominating committee gets together to name a slate of WSMFA officers.
- 7: Hospitality room of H. Schlesinger and A. Dewied Casing Co.

### KEEP UP ON THE NEWS

Read Up and Down the Meat Trail for the latest news on who's who in the industry. This week you'll find it on page 33.



# Wright Urges Industry to Watch Consumers' Interests

**T**HE CATTLE producing industry today is in a position to supply all the nation's beef requirements, for not only are there more cattle in the feed lots than on any previous date but total cattle population today is only 3 per cent below the record high of all time. These figures were cited by William B. Wright of Deeth, Nev., president of the American National Livestock Association, who went on to explain that there is a noteworthy difference in the classification of the cattle on farms and ranches today compared with the breakdown following the last war. There are no aged steers and there are more cows than heifers, presenting a potential breeding herd, so that producers will be able to step up production rapidly to meet increases in demand.

Despite this favorable outlook and the excellent wartime record made by livestock producers, there is need for continued vigilance, not only to maintain the high demand for meat but to recapture American fundamentals lost in recent years, Wright said. "The livestock producer, along with other segments of the industry, deserves much credit for the fight against OPA. More than any single industry, the meat industry broke down the attempt to continue a planned economy," he declared.

## Responsibility to Consumer

"But it will require a great deal more work, and I think our industry is in a particularly advantageous position to do an effective job. I feel that as an industry we should strive for a sound fiscal policy. We should strive for a minimum of federal employees. We should endorse all constructive measures designed to foster free enterprise, and above all we should strive at all times for peace."

"All of us in the industry, whether it be processing or production or merchandising, have a definite responsibility in seeing that our ultimate customer, the American consumer, gets a good product on a free market and at a reasonable price consistent with his purchasing power and the cost of other foods. It seems to me that our entire industry should direct its research facilities and its activities to that end."

Wright blamed many of the difficulties facing the nation today on the action of pressure groups which lose sight of the fact that over and above the interests of their organizations there are important fundamental principles to preserve. Stating that the appraisal of any organization must be made upon its policies and not upon its declarations and avowed purposes, he reported some of the recent activities of the American National Livestock Association. He

said that the group had never asked for subsidy and, accepting it during the war as a necessity, always opposed to it in principle. He also said that the producer has advocated uniform grading for

## PRODUCER SPOKESMAN

William B. Wright of Deeth, Nev., is president of the American National Livestock Association. He graduated from Dartmouth University in 1918 and, on release from the Army Air Corps in 1919, went to work on the T. E. Laughlin ranch in north-eastern New Mexico. For nearly a year he batched it in a 'dobe hut at \$30 per month. From there Wright went to Montana where he worked for the Galbraith Cattle Co.



W. E. WRIGHT

In 1922 he went to work for Fred K. Bixby, who had extensive cattle holdings in California and Arizona, and in 1924 became interested in a ranch on a management working basis with John E. Marble in Carmel Valley, Calif. In 1925 the Marble-Wright interests moved to Nevada, where Mr. Wright became manager of the 71 Ranch properties and has been in that position ever since. He is now serving his second term as president of the American National.

many years and pointed out that at the beginning of the war producer groups were instrumental in persuading the purchasing agencies of the armed forces to lower the Army specifications on steers, to raise them on

lambs, to use heifer beef and to increase the meat in some of the prepared rations.

In regard to livestock marketing he said: "For many years producers have urged full marketing of cattle because we believe it is sound in the long run. We don't like to see large inventories built up. We prefer to see that you people meet your suppliers on a uniform run basis, barring seasonal runs that we haven't yet been able to prevent, but by and large we think the production cycle should be kept in balance with the demand. We encourage our people to market fully, consistent, of course, with good husbandry practices."

He noted that for many years there has been much emphasis on livestock production and urged that in the future more emphasis be given to research in distribution and in consumer channels, "always keeping in mind that the price over the counter is the important factor in holding our market. It has seemed to me for a long time that we are a little bit spoiled from the standpoint of not having to push our goods. Even if we don't say anything about meat people still want it. But I don't think we should rest upon that. We should keep attention directed to meat. As much as we disliked it and fought it, OPA did make people meat conscious. A tremendous demand for our products was built up during the war and it is up to us to keep it. We must remember that meat can be dramatized and look constantly to that angle of public relations."

## AMI BEEF BOOKLET SCORES

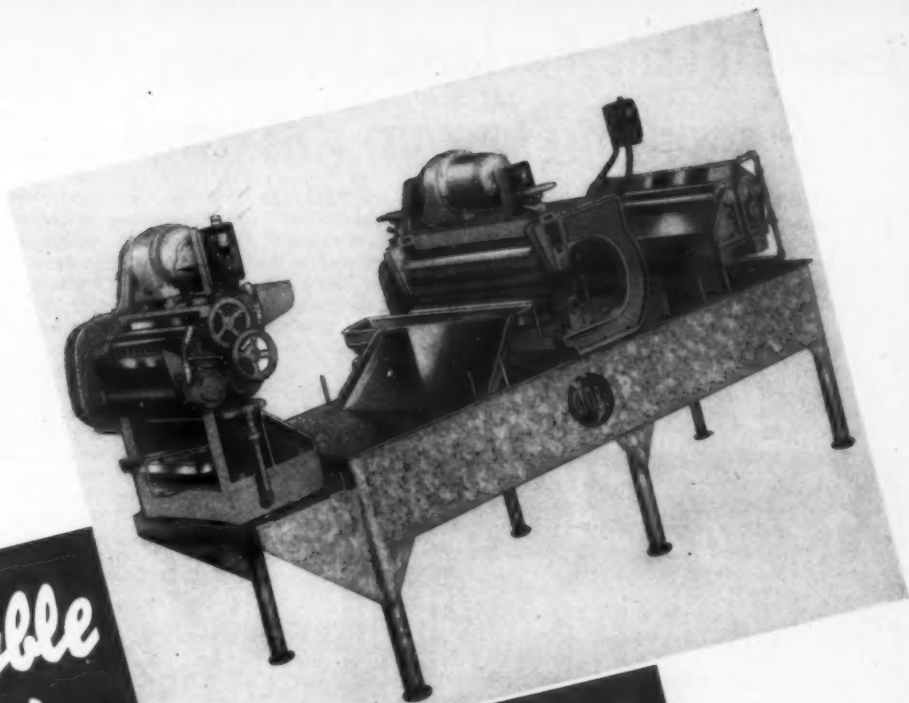
Since announcement a few weeks ago of the American Meat Institute's handbook on beef cuts, over 150,000 of the booklets have been distributed to consumers, home economists, 4-H clubs, and to meat packers for further distribution by them.

More than 50,000 of these booklets have been requested directly by housewives who have sent their dimes to the Institute as a result of reading about the booklet in advertisements appearing in women's service magazines, or through hearing about it over the Fred Waring radio show. The January issues of *Woman's Home Companion* and *McCall's* magazines announced the booklet with a coupon offer.



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Quickly... Cheaply**

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# Lewis Flails Federal Waste in Accepting Group's Award

**F**OLLOWING a national network broadcast from the convention auditorium, Fulton Lewis, jr., noted newscaster and analyst, was presented with an award of honor in behalf of the association membership in recognition of his efforts toward abolishing the OPA and effecting a return of free economy.

E. F. Forbes, president, in presenting

the award—a suitably inscribed original water color plaque by James Harrison Foreman—characterized Lewis as a man deserving of the highest esteem, not only of livestock and meat people, but of all the people who “really believe in the system of free enterprise and in Americanism.”

In his speech of acceptance, Lewis blamed the greater part of the misfor-

tunes which befell business during the war on a “malicious and deliberate” attempt on the part of certain forces to alter the American way of life to their own advantage. He stated flatly that the job of salvaging the country is but half done and called on the assembled packers for their aid in seeing to it that government is returned to the hands of the people to whom it belongs.

“I don’t believe,” he said, “that even most of the people within this industry, which suffered more than any other under the fantasies that went on during the war, realized just how bad the situation was for a long time. . . . Almost everything that happened had been done with the intention that is in the minds and hearts of the people here and that is portrayed in the words on that beautiful award. Had these processes been adhered to from the standpoint of ethics and good integrity and the intention to do right in the American system of things, 90 per cent of what happened to you would not have happened at all.”

Lewis minimized the role he had played in the final removal of ceiling prices and meat industry controls, giv-



## NEWS COMMENTATOR HONORED

E. F. Forbes (right) president of the WSMFA, is shown presenting Fulton Lewis, jr., newscaster and analyst, with the Association's Award of Honor in recognition of “his distinguished service to the American people through his untiring advocacy of the principles of free enterprise and individual initiative.”

ing full credit for that achievement to the three members of the OPA price decontrol board who put the ceilings back on meat after they had once been removed. “I could have argued until doomsday,” he declared, “but until the American public—and thank God it is a public that still adds two and two to make four—saw it laid out on the line: controls, no meat; no controls, plenty of meat; controls again, no meat; until they saw it laid out on the line in that simple, matter-of-fact diagrammatic form, no power on the face of the earth could have convinced them as they finally were convinced.”

After further elaboration as to the factors involved in the ultimate lifting of government controls on the livestock and meat industry, and a prediction

(Continued on page 35.)

## Basco-TEX Genuine PLASTIC APRONS!

WATER-PROOF, ALKALI-PROOF,  
STAIN-PROOF, ACID-RESISTANT,  
OIL-RESISTANT

4  
SIZES  
6  
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Will Not Crack or Peel  
**No Laundering**

Just wipe off with a damp cloth

Basco-TEX Genuine Plastic Coated Aprons provide today's maximum in clothing protection. They are built for long life and utmost wearing comfort. They are available in 4 sizes and 6 colors.



### PRICES—SIZES—COLORS

**WHITE—4 Mill Plastic**  
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30 x 38... 7.53 per doz.  
36 x 40... 7.96 per doz.  
36 x 44... 8.85 per doz.  
Full Length Sleeves  
\$8.00 per dozen pair

**BLACK or WHITE**  
—8 Mill Plastic  
27 x 38... \$ 9.00 per doz.  
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36 x 40... 11.15 per doz.  
36 x 44... 13.05 per doz.  
Full Length Sleeves  
\$10.85 per dozen pair  
Leggings, Hip Length  
\$13.10 per dozen pair

**MAROON—Heavy**  
Double-Coated Neoprene  
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\$23.50 per dozen pair  
All Prices F.O.B. Chicago. Minimum order 1 dozen

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27 x 38... \$10.25 per doz.  
30 x 38... 11.15 per doz.  
36 x 40... 14.25 per doz.  
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30 x 38... 14.00 per doz.  
36 x 40... 18.33 per doz.  
36 x 44... 20.50 per doz.  
Full Length Sleeves  
\$12.90 per dozen pair  
Leggings, Hip Length  
\$23.50 per dozen pair

**BLACK or WHITE**  
—Extra Heavy  
27 x 38... \$14.20 per doz.  
30 x 38... 15.50 per doz.  
36 x 40... 20.15 per doz.  
36 x 44... 22.80 per doz.  
Full Length Sleeves  
\$14.25 per dozen pair  
Leggings, Hip Length  
\$25.75 per dozen pair

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shower curtains, partitions, covers, bags and other items of plastic coated and standard textiles.

# Forbes Says Western Group Now a Hard-Hitting Unit

**M**OBILIZATION of the industry in the nine western states into a compact, hard-hitting, fighting unit to protect the interests of the industry in the West—a unit which has already demonstrated its effectiveness in three or four instances—was cited by president E. F. Forbes in his annual report at the Friday afternoon session as the greatest accomplishment during the first year of existence of the Western States Meat Packers Association.



E. F. FORBES

Mr. Forbes said that it was the effective hard hitting position of the Western Meat Packers Association, and its committee of packers who went to Washington, that was responsible for getting the McFarland amendment to the price control act through the banking and currency committee. This was later vetoed by the President.

"At that time," said Mr. Forbes, "we demonstrated to the Decontrol Board that in our total consumption of meat on the Pacific Coast 73 per cent consisted of beef and veal, and only 10 per cent of that beef and veal was Choice. About 60 per cent of all the meat consumed was in grades lower than Choice and Good. We showed that better than 60 per cent of the total supply of meat on the Pacific Coast at that time was being sold at prices no higher than the OPA ceilings plus subsidy. No other section of the country could make that kind of a showing. While we went down to defeat with the rest of the industry when the Decontrol Board re-established controls, nevertheless we felt that we had made an excellent attempt to convince the Decontrol Board not to restore ceilings.

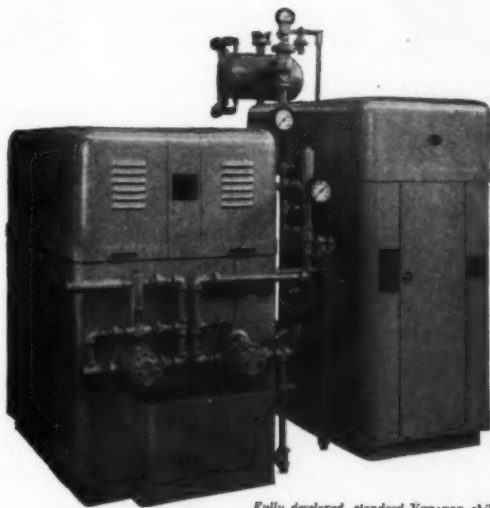
"Following the final decontrol of livestock and meat the government continued to keep ceilings on hides, tallow and other by-products. We filed a petition for the decontrol of hides and also filed telegraphic protests with OPA and others pointing out that under the stabilization act that whenever the basic material of a commodity was decontrolled, all other items composed of that basic commodity should be priced under a manufacturing pricing formula set up in the Taft amendment to the act. That meant that if they did not decontrol hides they would have had to set a ceiling price of around 35c a pound. We feel that our telegraphic protest, based upon that section of the act was,

in the main, effective in freeing hides and other by-products.

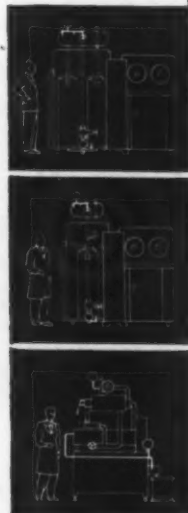
"The fourth important step also demonstrates the ability of this organization to act almost instantly on any item which is inimical to our interests. There was filed with the Interstate Commerce Commission a petition protesting the decision of the Interstate Commerce Commission in raising the westbound

rates on dressed meats and packinghouse products by 20 per cent and on livestock 15 per cent. If the ICC decision stuck the West had gained back 5 per cent of the disparity of freight rates which was established in the decision given by the Commission in 1945. Our protest was promptly placed in the hands of the ICC. The Commission denied the petition and we feel that we were in a major part responsible because of having the only official protest for that action. The petition, if granted, would have established a fixed relationship between the rates on fresh meats and packinghouse products and livestock."

Mr. Forbes said the WSMFA has two



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VOTATOR equipment chills the hot fat in seconds as it flows through the closed, controlled system. Combined with scientific agitation under pressure,

this helps produce what women prefer—a uniformly smooth, creamy, even-textured lard.

VOTATOR equipment cuts chilling and plasticizing cost. You can afford it even if you're not the biggest packer on earth. The Girdler Corporation, Votator Division, Louisville 1, Ky.

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are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

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protests in now which will have a material effect upon our industry. One is with respect to the position of the Reconstruction Finance Corporation in refusing to pay subsidies prior to de-

#### WESTERN STATES PACKERS SIGN UP AT DESK

The registration desk outside the Italian room, Hotel St. Francis, with representatives of industry firms getting their credentials. San Francisco weather for the convention was tolerable, with the temperature going to 64 degs., while the Midwest and East were freezing and digging out from under snow banks



termination of the method upon which inventories will be established as of October 15 when controls were removed. WSMFA has also protested the appropriation of the 60 per cent of the quota in the month of October, for the first two weeks that controls existed. He said the government is holding many thou-

sands of dollars of subsidy of members on those two items alone.

The association's office, Mr. Forbes commented, has probably acted for 75 per cent of its members on different

types of price control and subsidy cases.

One of the main activities of the association, according to Mr. Forbes, will be to work in cooperation with other branches of the industry, such as helping livestock producers in their fight to eliminate the serious threat of hoof-and-mouth disease.

#### World Meat Needs

(Continued from page 13.)

1947 drawing upon supplies in Denmark. The two allotments for each of the importing countries are shown on the attached table.

RECOMMENDED TENTATIVE PROCUREMENT PROGRAM FOR MEAT, JANUARY-JUNE 1947  
(In million pounds, carcass weight equivalent)

Program for procurement from sources of supply other than Denmark	Allocations from Denmark for 1947 calendar year
June 1947	
United Kingdom.....1,830.8	124.0
France.....88.0	7.0
Belgium.....88.0	23.0
Netherlands.....27.0	4.0
Sweden.....2.1	22.0
Switzerland.....8.6	15.0
Spain.....4.0	...
Portugal......2	1.0
Norway......3.3	3.0
Finland......17.0	6.0
Italy.....10.0 (UNRRA program)	2.0
Austria......5.0	5.0
Czechoslovakia.....10.0 (UNRRA program)	8.0
Poland......3.0	...
India......17.4	...
Neth. E. Indies.....7.0	...
Philippines.....42.8	8.0
Miscellaneous.....11.0	11.0
U.S.S.R.....14.9	...
UNRRA.....34.0	...
Unallocated.....	273.0
Total.....2,184.1	

#### LECITHIN PATENT RULING

Attorney General Clark announced from Washington last week that a consent judgment had been entered at Cleveland, O., eliminating restraints in the manufacture and sale of lecithin, a soybean and corn oil extract with a wide variety of industrial uses. The judgment was entered against the American Lecithin Co., Elmhurst, N. Y.; Archer-Daniels-Midland Co., Minneapolis, Minn.; The Glidden Co., Cleveland, and Ross & Rowe, Inc., New York city.

#### FROZEN MEAT PACKAGING

One of the nation's largest meat plants tested Goodyear's new FF Pliofilm on ground beef, recognized as a quick turnover item, and it showed a weight loss of only 0.1 per cent over a period of months, according to A. B. Clunan of the Goodyear Tire & Rubber Co. He said the meat kept in excellent condition, retaining its natural terial, was limited in quantity and practically unobtainable.

The recently developed packaging material which is said to eliminate freezer burn, effectively control moisture transmission, remain flexible at sub-zero temperatures, and still be transparent for visual inspection of the product, will be demonstrated at the San Francisco convention of the frozen food industry in March.

FF Pliofilm has been given exhaustive tests in the laboratory and in industry. Laboratory tests have shown that FF Pliofilm remains flexible at -20 degs. F., and has an almost zero moisture transmission value in this temperature range. Brittleness prevalent in material of this type has been minimized. The new film possesses the same heat-sealing qualities of conventional Pliofilm. Heat sealing can be done against the frozen product. Freezer burn, a common deficiency of food freezing due to dehydration is said to be eliminated with this new film when packaging is properly done.

This special frozen food film was developed during the closing days of the war when natural rubber, its basic material, was limited in quantity and practically unobtainable.



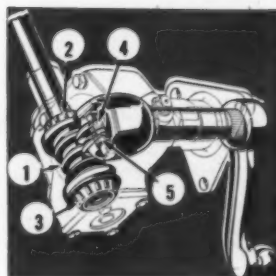
REGISTRATIONS SHOW IT — OPERATORS KNOW IT!




# "FORD TRUCKS LAST LONGER!"

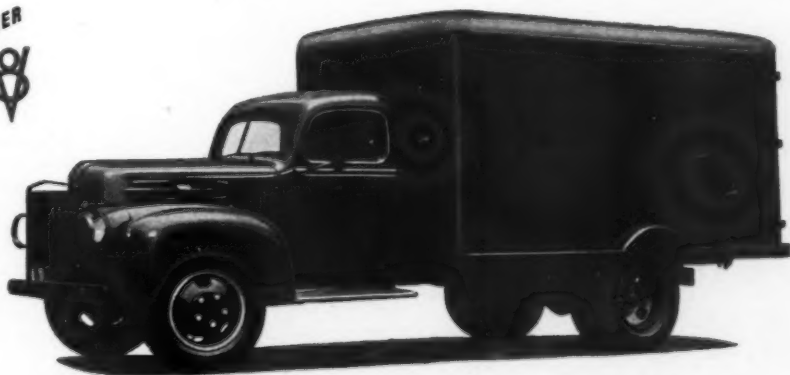
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FORD STEERING STANDS UP!**

Ford worm-and-roller steering gear reduces *rubbing* friction to a minimum. *Rolling contact* is employed to reduce friction at five vital points. This spares muscle and saves wear. The worm gear (1) is straddle-mounted on two large, opposed, tapered roller bearings (2 and 3). The worm acts upon an easy-turning roller instead of a common sliding cam or split-nut, and this roller is mounted on two needle-type roller bearings (4 and 5). Bearings of both the worm and the sector shafts may be adjusted, thus promoting long life and proper action with less replacing of parts.



THE **6**  
YOUR PICK OF POWER  
THE 

The 155" wheelbase 1 1/4-ton Ford heavy duty chassis and Ford cab, with Van body built by Truck & Trailer Industries, New York, N. Y.



**ONLY FORD GIVES YOU ALL THESE LONG-LIFE TRUCK FEATURES:** Your choice of two great engines, the V-8 or the Six—semi-centrifugal clutch that needs no maintenance lubrication—rear axle design that takes all weight-load off the shafts (3/4-floating in half ton units, full-floating in all others)—heavy channel section frames, *doubled* between springs in heavy duty models—big, easy-action brakes, with heavy, cast drum surfaces, non-warping and score-resistant

—extra-thick sheet metal in cabs, cowls, skirts and fenders—all told, more than fifty such examples of Ford endurance-engineering.

That's why FORD TRUCKS LAST LONGER . . . why, as the national truck count for 1946 just released shows, *more than half of all Ford Trucks in use are at least 9 years old* . . . why there are more Ford Trucks in service now than ever before in history. More than 100 body-chassis combinations to choose from. Ask your Ford Dealer.

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The National Provisioner—March 1, 1947

Page 29

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## 3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it *pre-seasons* as it cures. In addition, the NEVER-FAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

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## Address by A. T. Luer

(Continued from page 20.)

On the other side of the ledger, Luer discussed some of the advantages which western states packers enjoy. "Our strength lies in the decentralization of our packing industry. The plants of the western packers are all pretty solid, well conducted and well financed institutions. They work very closely together, exchanging experiences and ideas. They are so situated that they reach into every economic community this side of the Rocky Mountains, with the livestock producers right in their back yards. This gives the western packers diversified experience with collective thinking through association. The large packer depends to a great extent upon the concentrated metropolitan population for his market. A smaller operator is more flexible; he can go either way with his product, urban or suburban.

## Have Three Strong Allies

"We have three mighty strong allies in our cause. The first is the livestock producer and feeder of the West. The nine western states make a closely knit area in which livestock and meat packing are definitely united with common problems. From a very close tie in the past three or four years, the packer and livestock producer have come to know each other's problems more fully. We both start from common ground. We are grass-roots operators; we feel that the producer of livestock is the foundation upon which our industry rests. Likewise the livestock producer must be aware of some of the industry's problems. He must realize that the packer is concerned in only one thing in purchasing livestock and that is as it is translated into beef in the cooler.

"Another and most effective ally is our Senate and Congress. I have met a great many of our legislators during the past four years and have discovered how anxious they are to assist their constituents. . . . Their one regret is that we do not use them enough. We should constantly be in touch with these gentlemen and keep them posted on current problems of our industries.

"The third and most powerful ally is our own Western States Meat Packers Association. It is the one sure weapon we have for combating those forces that are mobilizing to the detriment of our western meat packing industry. . . . We must build a strong organization to do some straight collective thinking. We must constantly guard against internal politics splitting our ranks. We must make this a democratic organization where every member has equal voice. It will be necessary for all of us to devote some of our time to the organization and make it a means of progress rather than a weapon of defense.

"I firmly believe that the opportunity of the future will far outweigh the unfavorable factors of the present. I am sure that, with the most able leadership of our president, the officers and board

of directors, we will be able to gain our objectives and continue to maintain our proper place as the western segment of the meat packing industry and that we will eventually join hands across the Rocky Mountains better to serve the livestock producer, the feeder and finally the ultimate consumer—the American public.”

## Export Outlook Analyzed

(Continued from page 21.)

meat will remain strong, Brandt said, with a predicted high rate of employment and therefore a high consumer purchasing power. In 1946, the United States produced 21,900,000,000 lbs. of meat and exported 1,500,000,000 lbs. To this export total the liquidation of military stocks contributed 400,000,000 lbs., nearly a fourth; the liquidation of Commodity Credit Corporation holdings contributed additional amounts, and the armed forces and war agencies procured a total of 870,000,000 lbs. during 1946.

This year the country will produce 22,800,000,000 lbs. of meat, dressed basis, and will export only 500,000,000 lbs. While this production is 30 per cent above prewar levels and the supply in the domestic markets is large the armed forces will again purchase 870,000,000 lbs. for military and civilian personnel at home and abroad. The country's lard supply of 12.1 lbs. per capita will be slightly higher than in 1945, but not as high as in 1944 when there was 13.8 lbs. per capita available for civilian consumption.

In referring to the possibility of a large outlet for western meat in the Pacific area, which had been advanced in theory by many economists, Brandt stated that, in his opinion, the lack of purchasing power there would prohibit large meat exports. Even with enough wealth in the area to support a buying program, its success would depend on the countries involved being able to gain enough in dollar exchange by exports to the U. S., which would mean lowering our own tariffs in reciprocal trade agreements. We would also have to offer our exports to these customers at competitive prices, he said.

Summing up, Dr. Brandt stated that in order to keep our present economic system healthy, prices must become flexible and free and we must not maintain policies which are tolerable only in the emergency of war. "There has been no substitute yet invented for the daily plebiscite of dollars and cents in which the consumers determine the allocation of resources and competition among producers and distributors decide who does what and where," he exclaimed.

"Through our price support programs, we have effectively priced ourselves out of the world market," he concluded. "If we decide that our costs of producing meats are really higher than those of other competing nations, it is only fair to let them have the export trade."

# CHAMPION!



Repeat sales are your customers' "laurel wreaths" for your meat product champions. And your products will look better, taste better, keep better, *sell* better when your formula includes . . .

## BLUE LABEL nonfat dry milk solids

This high-quality product helps improve sausage and meat loaf in these five important ways:

1. Helps produce a more pleasing sausage flavor and texture.
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5. Improves nourishment by adding the complete protein of milk—with its essential amino acids—and other important milk nutrients to the meat used in sausages and loaves.

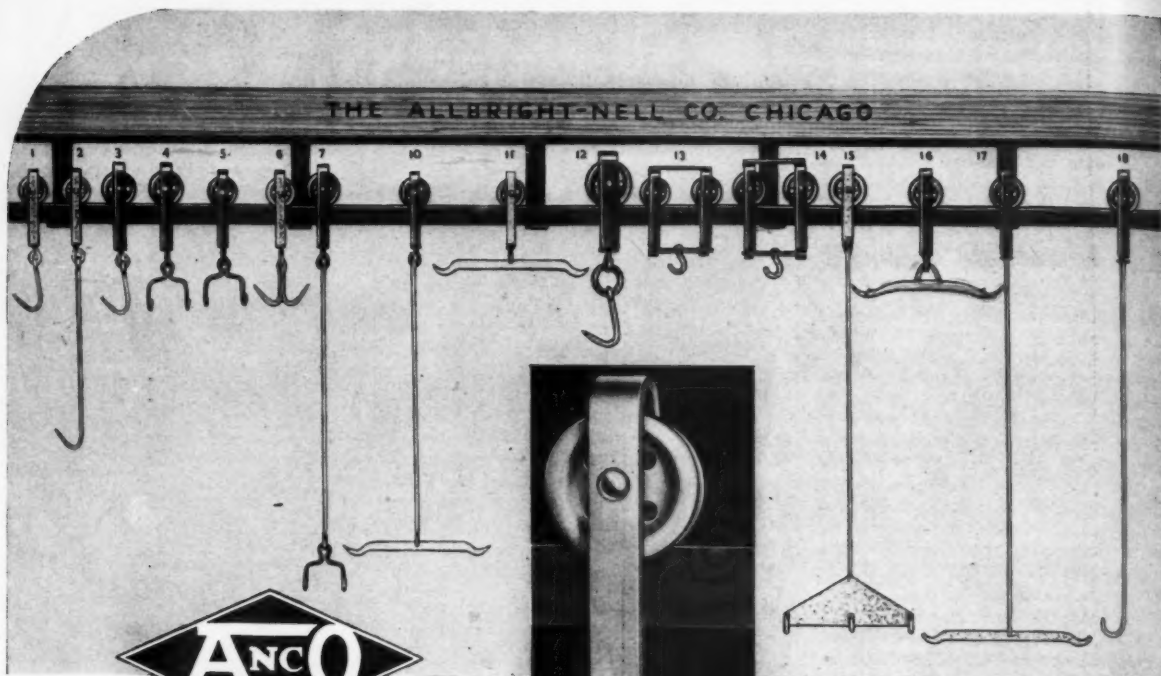
### A natural ingredient for sausages and loaves

BLUE LABEL is scientifically prepared by Kraft from top-quality, fresh separated milk . . . dried by the roller process. Order your supply from your nearest Kraft branch today.

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Too often overhead Trolleys are considered a "small" item of equipment in the average packinghouse, and their purchase and maintenance are not given proper consideration. ANCO on the contrary always considers Trolleys an important part of packinghouse equipment, and, therefore, holds to very high standards of materials and production. Perfect design, balance, uniformity, and highest grade of materials, together with rigid inspection make ANCO Trolleys the accepted standard in hundreds of packinghouses today.

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# Up and down the MEAT TRAIL

## Personalities and Events of the Week

• Plans for the building of a \$120,000 abattoir at Clackamas, Ore., were discussed at the recent meeting of the Oregon Livestock Cooperative held in Oregon City. Construction of the slaughterhouse had been postponed because of building restrictions.

• Members of the North Carolina Meat Processors and Dealers Association at a recent meeting in Raleigh proposed that inspection and regulation of their business be placed under direction of a single state agency. Speakers at the meeting, which was attended by representatives of the state department of agriculture and Board of Health, included C. B. Heinemann, sr., executive vice president of the National Independent Meat Packers Association.

• The Kenton Packing Co., North Portland, Ore., has announced plans for erection of a new \$100,000 processing building, abattoir and cooler.

• The National Labor Relations Board this month made public the report of a trial examiner, finding the Plankinton Packing Co., Milwaukee, Wis., guilty of unfair labor practise in refusing to bargain with the United Packinghouse Workers union (CIO). The company had protested certification of the union as bargaining agent for the clerical and office workers. The examiner recommended the company be ordered to begin bargaining with the union.

## Ogden, Utah Firm Announces \$350,000 Expansion Program

Recent approval by the CPA of an application by the American Packing & Provision Co., Ogden, Utah, for erection of a \$115,000 addition to the present plant has been announced by E. W. Fallentine, vice president and general manager of the company.

Work on a new four-story, 40 by 100 ft. cooler storage building, first of three major additions planned, is expected to begin shortly. The structure, according to Fallentine, will increase the daily kill capacity and greatly add to the efficiency of the firm's operations. The overall program, which will cost an estimated \$350,000 including machinery, will increase volume of the plant about 45 per cent. When completed, the plant will have a capacity of 800 cattle, 4,000 hogs and 20,000 sheep per week.

• Nearly 225 workers at the Fort Worth (Tex.) Stockyards Co. returned to work recently after they were granted an 8c hourly wage increase.

• John M. Laird, 67, a partner in the Laird Brothers Livestock Commission Co., Kansas City, Mo., died recently at a hospital in that city.

• The Fanestil Packing Co., Emporia, Kans., last week announced plans for additional plant expansion not included in the original remodeling program. The new addition will be a sausage department.

• Fred Lochmann, 56, operator of the

## Officers of Kinston Company Re-elected by Stockholders

At a recent meeting of the stockholders of the Kinston Packing Co., Kinston, N. C., the following officers of the firm were unanimously re-elected: Harry C. Ferguson, president; Dr. Floyd P. Wooten, vice president; Frank Parrott, jr., secretary-treasurer, and Leo H. Harvey, chairman of the board of directors.

The company's new plant, now under construction, is expected to be in operation by June of this year and when completed will represent an investment of approximately \$500,000, all of which was sponsored by the people of the community. The plant will be of modern, fireproof construction, contain more than 36,000 sq. ft. of floor space and have a killing capacity of 70 hogs and 18 head of cattle per hour.

Sunflower Packing Co., Wichita, Kans., died in a local hospital there recently after suffering third degree burns in an explosion in the firm's smokehouse. Lochmann attempted to light the gas in the smokehouse, not realizing that gas had accumulated.

• In the Meat Trail section of the February 15th issue THE NATIONAL PROVISIONER erroneously reported that Animal Food Products, Inc., Philadelphia, Pa., had been sold to J. M. Korn & Co., Inc., Philadelphia. The J. M. Korn & Co., Inc. is an advertising agency and was appointed to handle the account of Animal Food Products, Inc., which remains in business under the same owners.

• L. H. Crumley, former Atlanta, Ga., branch house manager for Swift & Company, and later Florida district manager for the company, died at his home recently after a long illness.

• A bill has been introduced in the West Virginia legislature which would provide for the annual registration with the state agricultural commissioner of all commercial livestock and poultry slaughtering establishments. The bill would also prescribe sanitary regulations for the slaughterhouses.

• Cecil Friend, Lemoore, Calif., locker plant operator, is constructing a new food processing plant there as a supplement to his customer service. The building is expected to cost about \$25,000.

• A. B. Douglass, jr., 72, retired manager of the Corsicana, Tex., office of Armour and Company, died at his home there last week. He retired in 1939.

• A strike of nearly 100 teamsters at three packinghouses in East St. Louis, Ill., last week resulted in a shutdown at the Armour and Company plant there and threatened to close Swift & Com-



DEMONSTRATE STREAMLINED MEAT CUTS FOR RETAILERS

Meat specialists of the National Live Stock and Meat Board are shown conducting one of a series of meat merchandising programs for retail meat dealers in the larger cities of the country. The program, in charge of M. O. Cullen, Don R. Miller, Don P. Tyler, George Nischan and Marshall Olson, features demonstrations of new streamlined cuts of beef, pork and lamb, plus practical merchandising suggestions. Retailers are showing a keen interest in the program; 850 attended a recent meeting in Baltimore and 1,250 from cities and towns were present at the St. Louis meeting.

pany and the Hunter Packing Co. Members of the CIO Packinghouse Workers union employed by the companies refused to cross the teamsters' picket lines.

● The Muncie Marhofer Packers' baseball team was recently introduced to the town's business people at a banquet in the Hotel Roberts, Muncie, Ind. The team, which is sponsored by the Marhofer Packing Co. there, has a working agreement with the Cincinnati Reds, major league club.

● The board of directors of the Netlee Packing Co., Chicago, have appointed Joseph B. Knox as president of the firm, it was announced recently. Knox had been associated with the Republic Food Products Co., of that city, for more than 21 years, until his resignation to accept his new duties. The Netlee firm will manufacture canned meat products, and maintain general offices in Chicago.

● Nineteen meat packing officials appeared at a recent meeting of the Columbus, O., board of health and protested the levying of a fee against plants in the area in order to raise funds for inspection of meat and milk before they can be sold in that city.

● Charles P. Carroll, a veteran of 21 years with the company, has been named manager of the Swift & Company dairy and poultry plant at Marion, Ind., succeeding Louis R. Kells, who is retiring after 47 years continuous service to the firm, it has been announced by N. R. Clark, vice president in charge of the company's dairy and poultry operations.

● A new frozen food processing and retailing firm which will institute home delivery and pick-up service has been established at Sapulpa, Okla., by L. B. Moran, head of the Riverside Packing Co., Beggs, Okla. The plant will be equipped to serve 20,000 accounts and will be in operation by May 1. A large slaughterhouse will be erected near the plant site.

● The El Paso (Tex.) 1947 Southwestern Livestock Show will be held as scheduled, March 25 to 30, but all meat animals exhibited will be slaughtered after showing in cooperation with the fight against foot-and-mouth disease. The animals will be killed in compliance with the regulations of the Texas Livestock Sanitary Commission.

● A permanent injunction restraining Mr. & Mrs. W. H. Pederson from operating a slaughterhouse in Maryland Heights, near St. Louis, Mo., was issued recently by a circuit court justice. E. F. Vetter, county counselor, had filed suit contending that the Pedersons had failed to secure a building permit for the abattoir structure and had erected it in violation of zoning regulations.

● The Redfern Sausage Co., organized at Doraville, Ga., by L. L. Redfern and R. L. Redfern, brothers, will begin operations about March 15. The firm will specialize in high quality country smoked sausage which it will distribute in the Atlanta area.

## Armour Scientist to Be Honored for His Chemical Research

Dr. A. W. Ralston, assistant director of research at the laboratories of Armour and Company, Chicago, has been named to receive the American Chemical Society's third annual Midwest Award for "meritorious contribution to chemistry."



A. W. RALSTON

it has been announced by the St. Louis, Mo., section of the society. He will be presented with a gold medal in that city on March 10.

Dr. Ralston has discovered methods for producing a number of new chemicals from fats and oils; these have been made available for commercial use through an Armour fractionating process. As a result of the work of Dr. Ralston and his associates, an entire new field of organic chemistry, utilizing the fatty acids as raw material, has been created and exploited. It is for this broad, potentially unlimited achievement, rather than for any specific one of his many important chemical contributions, that Dr. Ralston will be honored by the American Chemical Society.

Among the new chemicals which Dr. Ralston and the Armour chemists have been working on are fatty acid amines, nitriles, amides and ketones, all of which had previously been looked on as laboratory curiosities because of their prohibitive development cost. The scientists have been successful in reducing costs to a point where the products are

commercially practical, and in finding new industrial uses for them. For example, a mixture of the new amines makes possible the recovery of potash and phosphate, vitally important agricultural materials, from deposits of such low grade they would otherwise be of little value. Because potash and phosphate deposits are rapidly disappearing, future supplies of the products may depend on the use of amines.

One of the nitriles now made available has proven an excellent plasticizer for resins and allied substances. Another of the new chemicals enables textile manufacturers to make their products water-repellent to a degree not otherwise possible, and a metallic-amine complex has demonstrated an ability to prevent mildewing and rotting of cloth. Still another forms the base for a powerful antiseptic and other uses for the chemicals have been found in synthetic detergents, paper-coating ingredients, wax and polish formulations, emulsifiers, wetting agents and as ingredients in the production of other chemicals.

Dr. Ralston views the new development, which now requires the services of more than 100 laboratory workers, as the beginning and not the climax of his work. He began his career in a self-made laboratory in his Ohio home. In 1931, after studies and a short period of teaching inorganic chemistry, he joined the staff of the research laboratory at Armour. He is a member of many of the leading chemical and scientific organizations, holder of numerous patents, and has published extensively both in technical journals and through the medium of patent literature. His book, "The Fatty Acids and Their Derivatives," is now on the press.

● Charles R. Bottorff, of Louisville, Ky., has been elected president of the Bourbon Beef Association, succeeding Samuel R. Guard, editor of the *Breeders Gazette*. The association has voted to hold its second annual beef show at Louisville next December 11 and 12.

● The Marshall-Bennett Locker & Cold Storage Co., Strong City, Kans., is building a packinghouse just outside the city limits of Strong City.

● More than 18,000 lbs. of ham and bacon were destroyed in a recent fire in a smokehouse of the Rund Packing Co., Lafayette, Ind. George A. Rund, president of the company, estimated damage at approximately \$25,000.

● W. K. Freeborn announced last week that work would soon begin on a locker plant he is installing in a building he recently purchased at Smith Center, Kans.

● John G. Stuckey, Moundridge, Kans., locker plant operator, has purchased the Moundridge hotel and will raze the structure to make room for a modern locker building.

● The Winterland Meat Co. recently opened for business at 285 Concord st., St. Paul, Minn.

● Kenneth McGregor, 62, former president of the National Aberdeen Angus Cattle Breeders Association, died recently in a hospital at Ada, Minn.

● Bailey N. Oliver has construction under way on a refrigerated meat and food locker building to cost an estimated \$38,000, at Los Angeles, Calif.

● F. M. Jensen and H. O. Claybrook are partners in a new locker business soon to be started at Monrovia, Calif.

## AMI Staff Members Will

### Talk at Detroit Meeting

Several staff members of the American Meat Institute have accepted the invitation of Detroit sausage manufacturers to attend a dinner meeting March 5 at the Statler hotel. Claude Beall, director of the sausage and casing divisions of the Institute, and Arthur Pearson, director of the department of purchasing practice, will address the meeting. It is expected that Merrill Maughan, on the staff of the Institute's field activities, will outline the Institute's meat educational program to the sausage makers of the motor city.

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# Um-m-m, boy!

CHILDREN like things to eat that taste good. And so do grown-ups. They prefer a certain brand of food because it tastes better.

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Packing plant equipment made of U·S·S Stainless will safely withstand extremes of heat and pressure . . . is strong to resist abuse and hard service . . . can easily be kept spotlessly clean and sanitary . . . offers lasting immunity to strain, tarnish and corrosion.

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*Remember—nothing equals Stainless Steel—especially if it's...*

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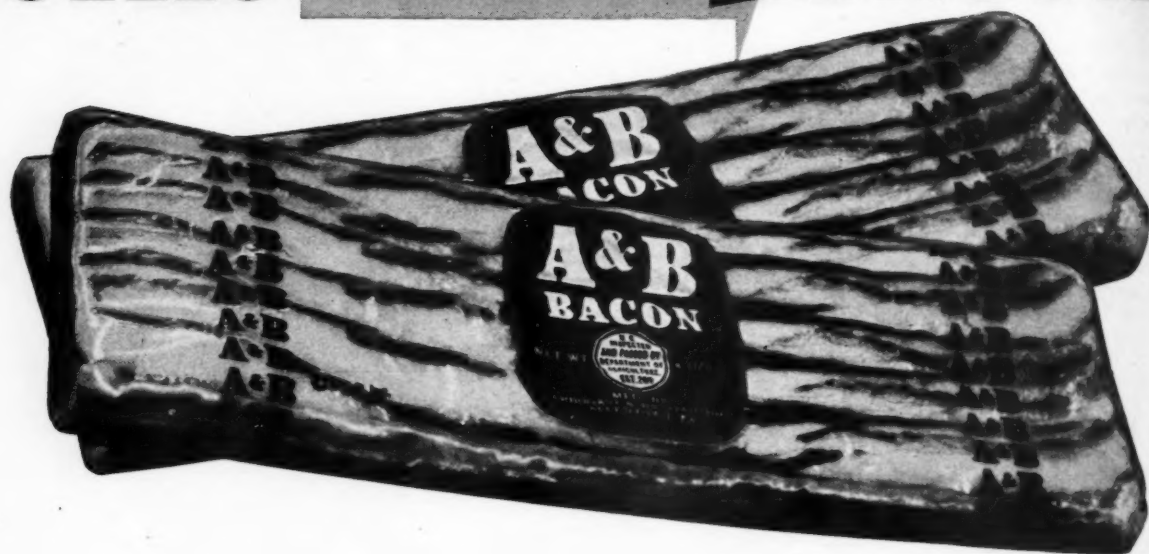


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# AMI Sees Continued High Beef Output as Hopeful Factor in Meat Supply Outlook; Weekly Inspected Production Down Again

**B**EEF production under federal inspection in March is expected to continue at the near record level of February, according to a review of the meat situation released this week by the American Meat Institute. Beef produced under federal inspection during all of February is expected to be about 10 per cent above the same month in 1946.

In the case of hogs, marketings have dropped seasonally since mid-January; there having been an 11 per cent cut in the 1946 fall pig crop, as compared with the 1945 crop. This will mean a further reduction in hog and pork supplies next summer, although pork supplies next summer are expected to be larger than last year.

Another factor in the present pork situation is the favorable relationship, from the farmer's point of view, between the price of hogs and the price of corn. Currently, in many hog-producing areas 100 lbs. of live hog will purchase 20 bu. of corn. Normally 100 lbs. of live hog will purchase about 12 bu. of corn. This suggests that a larger than normal number of sows will be held out of this spring's and summer's marketings. However, this will increase pork supplies next fall and winter and in the spring of 1948.

The factors listed, said the AMI, suggest a drop in the weekly production of pork under federal inspection from about 155,000,000 lbs. for January-March to about 125,000,000 lbs. for April-June and about 110,000,000 lbs. for July-September. This compares with a pre-war (1939-41) average seasonal drop in weekly production from 122,000,000 lbs. in the first quarter to 110,000,000 lbs. in the second quarter, and 96,000,000 lbs. in the third quarter of the year.

Average hog weights currently are running about 2 per cent below last year, but 6 to 7 per cent above average.

**TOTAL MEAT SUPPLIES:** Total meat production under federal inspection for the first quarter of 1947 is expected to be about 9 per cent above that for a year earlier, and about 39 per cent above the pre-war average for that period. Total meat production (including federally inspected, other commercial, local, retail and farm) is forecast by the U. S. Department of Agriculture at 22,800,000,000 lbs. for 1947, as compared with 21,900,000,000 lbs. in 1946.

**CONSUMER DEMAND:** Consumer demand for meat is expected to continue relatively strong through 1947.

**LIVESTOCK ON FARMS:** Cattle numbers on farms on January 1, 1947 were 2 per cent below those of a year earlier, and only 5 per cent below the peak reached in 1945. Sheep and lamb numbers showed another 9 per cent

decrease during 1946, and now are 27 per cent below the prewar average. Hog numbers on January 1 this year were 7 per cent below those of a year earlier, and only 3 per cent above prewar.

Meat production in federally inspected plants declined further during the week ended February 22 and, in spite of greater beef production, total output was smaller than in the corresponding 1946 period. The volume produced in federally inspected establishments during the week ended February 22 totaled 302,000,000 lbs. and was 9 per cent below the 333,000,000 lbs. turned

corresponding period a year earlier.

Calf slaughter was estimated at 129,000 head, 3 per cent below the 133,000 last week but 30 per cent above the 99,000 last year. The output of inspected veal for the three weeks under comparison was 11,900,000, 12,800,000 and 8,600,000 lbs. respectively.

Hog slaughter was estimated at 950,000 head which was 10 per cent below the 1,058,000 head slaughtered during the preceding week and 3 per cent below the 984,000 for the same week in 1946. The estimated production of pork was 134,000,000 lbs. compared with 149,000,000 last week and 148,000,000 in 1946. Lard production totaled 34,100,000 lbs., compared with 39,600,000 last week and 30,500,000 lbs. in the same week last year.

The number of sheep and lambs slaughtered for the week was estimated at 304,000 head, 16 per cent below the

## APPARENT PER CAPITA CIVILIAN CONSUMPTION—ANNUAL RATE BY QUARTERS

1947 Compared with 1946 and 1939-41 Average<sup>1</sup>

Period	Annual Rate (Pounds)	1947 Per Cent Change From 1946	1946 Annual Rate (Pounds)	1939-1941 Annual Rate (Pounds)
January-March	159	+3	154	137
April-June	144	+8	133	124
July-September	145	+10	132	135
October-December	164	-1	166	149
Year	153	+5	146	138

out a week earlier and 2 per cent smaller than the 308,000,000 lbs. recorded for the same week in 1946.

Slaughter of cattle under federal in-

361,000 for the preceding week and 39 per cent below the 501,000 for the same period last year. Production of inspected lamb and mutton in the three

## APPARENT PER CAPITA CIVILIAN CONSUMPTION—BY TYPES OF MEAT

1947 Compared with 1946 and 1939-41 Average<sup>1</sup>

Item	Annual Rate (Pounds)	1947 Per Cent Change From 1946	1946 Annual Rate (Pounds)	1939-1941 Annual Rate (Pounds)
Beef	71.0	+11	64.0	58.5
Veal	10.9	+11	9.9	7.5
Lamb and Mutton	6.0	-14	7.0	6.7
Pork	66.0	same	66.0	67.7
Total Meat	153.0	+5	146.0	138.4
Lard	12.5	+13	11.1	14.1

<sup>1</sup>Estimates by the American Meat Institute were developed chiefly from allocations and other data published by the United States Department of Agriculture and other government agencies.

spection for the week was estimated at 278,000 head, 8 per cent below the 301,000 a week earlier but 15 per cent above the 241,000 a year ago. Beef production was calculated at 143,000,000 lbs., compared with 155,000,000 the preceding week and 128,000,000 in the

weeks amounted to 13,400,000, 15,900,000 and 23,000,000 lbs. respectively.

The following table shows numbers of livestock slaughtered, meat and lard production and average weights of slaughter under federal inspection for the current week with comparisons:

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended February 22, 1947 with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod. Mil. lb.	Number	Prod. Mil. lb.	Number	Prod. Mil. lb.	Number	Prod. Mil. lb.	
Feb. 22, 1947	278	142.6	129	11.9	950	134.0	304	18.4	301.9
Feb. 15, 1947	301	155.0	133	12.5	1058	148.2	361	15.9	332.9
Feb. 23, 1946	241	128.2	99	8.6	984	147.5	501	22.0	307.6

### AVERAGE WEIGHTS—LBS.

Week Ended	Cattle		Calves		Hogs		Sheep & Lambs		Per 100 Mil. Lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	
Feb. 22, 1947	949	513	163	92	252	141	97	44	14.5
Feb. 15, 1947	950	515	173	96	255	141	97	44	14.6
Feb. 23, 1946	992	532	148	87	257	150	101	46	12.1

# The Perfect<sup>\*</sup> BINDER



**FOR WIENERS, BOLOGNA,  
SPECIALTY LOAVES**

*because*

**SAVES**

Special X Soy Flour pays its way doubly because it is a complete binder, low in cost and high in efficiency.

It's a better product because Soy improves texture, holds freshness, reduces shrinkage, improves appearance, retards discoloration.

**A  
BETTER  
PRODUCT**

**M-M-M  
FLAVOR**

Soy does not in itself flavor the sausage. The improvement results from the blending and emulsification quality which complements meat

**Special X SOY FLOUR**

**Meatone GRITS**

**Write for FREE Samples**

**SPENCER  
KELLOGG**

**AND SONS, INC.**

DECATUR 80, ILLINOIS

## Lewis Flails Spending

(Continued from page 26.)

that the last vestiges of the OPA would be eliminated in a matter of two or three weeks, Lewis warned the packers that, though their business might look brighter with controls gone and the American competitive system on its way back, there is still a big job remaining and a large fight ahead.

Holding aloft a copy of the federal government's budget for the coming fiscal year, he called attention to the fact that, as proposed by the President, it represented an expenditure of \$37,500,000,000, only \$4,000,000,000 less than the total national income in 1934, first year of recovery after the depression, and nearly half the total income of \$71,500,000,000 in 1937, the peak year under the New Deal administration.

He told the assemblage he had gone through the budget from A to Z and that they would be amazed at the staggering amount of waste which he found embodied in the expenses listed. He singled out as particular examples the \$59,000,000 expense item carried on the books for maintenance of the office of the Secretary of the Navy, and the \$600,000 yearly outlay for the library in the Department of Agriculture building, this figure being merely for the library's upkeep and not for the purchase of new books.

### Still a Job to Do

Lewis cited the \$75,000,000 earmarked for the school lunch program as a perfect example of how a federal agency, once started, establishes itself so solidly that nothing can remove it even after its original function has ended. He claimed the federal government had originally gone into this primarily local matter of school lunches through the farm price support program of the old Federal Surplus Commodity Corporation which had instituted the practice of turning physical surpluses over to local schools rather than see them spoil. After surpluses no longer existed, the administration substituted a cash contribution of \$75,000,000 in place of the actual material, thus continuing in a function entirely out of the federal sphere.

He pointed to the long columns of administrators, assistant administrators, directors and associate directors who would be kept on the party payroll and draw substantial salaries from that \$75,000,000 before it ever began to be distributed to supply cheap lunches for school children, and concluded that the whole school lunch program would be better conducted by the state and local authorities, supported by the Rotary and parent-teacher organizations, and that the federal government should be kept out of it altogether.

"There is a lot more fighting to do, and there must be a greater challenge to those who would put themselves in the position of government from the top so they can administer, rather than government from the bottom up," Lewis

stated in conclusion. "I earnestly trust that over the months and years to come, while we are trying to straighten out this government of ours . . . that you will retain the same enthusiasms for Americanism, for private enterprise and will give the rest of the crowd and the rest of the business and the rest of America every support you can."

## Convention Discussion

(Continued from page 18.)

time, that slump occurred in all the rest of the country.

"When I was in Washington a couple of weeks ago they shipped so much meat into New York there on Thursday that they couldn't unload it because there was no room in the coolers. They were glutted as badly with meat on the east coast as we were out on the west coast.

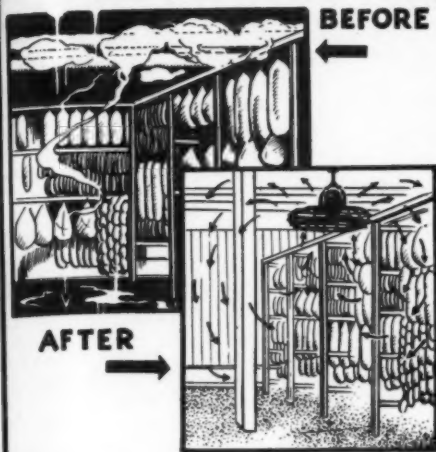
"We are keeping track of the meat being shipped into these states. In January, in California, two railroads carried in over 800 carloads. There are still three railroads to contact for those figures.

"We are trying now to arrange to get the shipments of meat by certificated carrier trucks through the ICC. We are keeping a record of everything that we can get hold of so that we will have irrefutable facts when we present our case to the ICC.

"I have asked western Congressmen and Senators to get an appropriation to establish the USDA meat trade review service in Los Angeles and Portland, with Portland covering Spokane and Seattle. You are no longer out here by yourselves. You are going to have to know what meat is selling for, and you are going to have to keep your markets in line.

"If you get San Francisco too high, it is not only going to come from the Midwest, but it is also going to come from all parts of the West. If Portland gets out of line, or Seattle or Los Angeles, that same thing is going to occur. That is what packers did when civilian supplies were cut in favor of the armed forces. They pulled out of some markets and shipped the meat to the places where they could get the highest prices. That is what packers are going to do in this type of free economy—which is the type of economy we need, whether you like it or not. It is still far better than a regimented economy.

"All we can do in this association is to arm you with the best information that we can collect, and that is information not on a national scale. We want information, not only on shipments of meat into this area, but on the movement of meat and a truthful market report. I will bet if any man walked out of this room right now, and called three different packers in Los Angeles or Portland and said, 'What is the price of beef today?' he would get two or three different prices. He wouldn't know what the actual market condi-



Above sketches picture views of a sausage cooler before and after.

Before installing a RECO Fan, the upper sketch shows fog rising from warm products. There is moisture on walls, ceiling and floor and ice on coils. In the lower view, the fan is operating. There is no fog, no moisture and no ice on coils.

EST. 1900

**REYNOLDS**  
ELECTRIC COMPANY

Mrs. Reco Fly Chaser Fans, Refrigerator Fans, Food Choppers,  
Slicers, Mixers, and Peelers.

2689 W. Congress Street, Chicago 12, Ill.

## *Reco* REFRIGERATOR FAN DISSIPATES SMOKE AND ODORS IN SAUSAGE COOLERS

"Have you had enough" of fog, odors and moisture in your sausage cooling and storage rooms?

Hundreds of RECO's have been installed in sausage plants all over the country and have never failed to give a splendid account of themselves.

RECO equipped factories are kept in a dry, sanitary condition—no moisture on walls, ceilings or floors. Sausage and other finished products are attractive looking—free from wrinkles—attractive color. Operating costs are substantially reduced.

### THE RECO IS DIFFERENT

The RECO is different than any other fan on the market. Instead of blowing horizontally as does the ordinary fan, the RECO blows upwards—the air traveling along the ceiling, down the walls and up the center again, keeping all of the air in the room in gentle motion.

Because of the simple but revolutionary action of the RECO, great improvement is obtained in the operating efficiency of all types of refrigerated spaces.

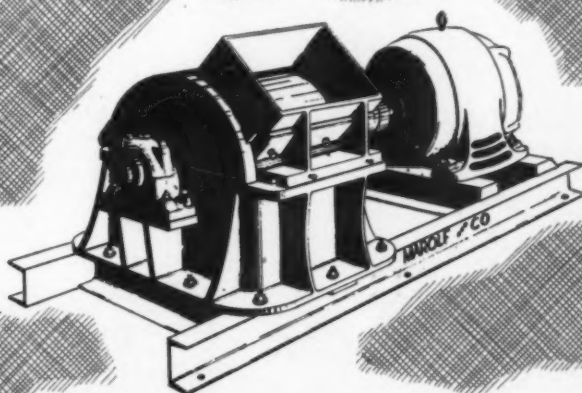
Write for Bulletin 241, giving flow charts, tables and complete information.

# IN THE WEST

*it's*

TRADE MARK

**MAROLF**  
RENDERING EQUIP.  
EST. 1934  
SEATTLE, U.S.A.



### BONE SHREDDER—All Steel.

Write for complete information and name of user nearest you.  
Freight allowed to any seaport on West Coast. Immediate shipment.

# Marolf & Company

1600 - 40th AVE., SEATTLE 22, WASHINGTON, U. S. A.

Complete Line Mfg. in Canada by the Vancouver Iron Works, 1135 - 6th Ave. West, Vancouver, B. C., Canada



tions were, and he would be unable to get the information as to what the national packer was doing or the prices on meat coming in from the outside. Such market and news service isn't going to raise or lower the market just because prices are gathered, but it will give a true analysis of prices in the area and for the entire coast. I believe it is going to help us in connection with people shipping in here. A fellow who has meat to sell in some other area will stay out if he knows that the market price plus his freight will show him a loss. If he doesn't know the market he may ship in the hope that he will sell his meat and get out whole. That has been done many times and will break a wholesale meat market overnight."

In reply to a member's inquiry as to the association attitude toward a proposed gross ton mile truck tax in California (which it is estimated would boost the tax on livestock trucks to around \$2,000 per year and on sausage trucks to around \$600), president Forbes replied that the tax and a higher gas tax (6c per gallon) were being opposed but that the governor of the state has a \$2,800,000,000 highway program for which funds must be raised.

The Chicago provision markets section has the week's cash and future prices for you.

## DIRECTORY CHANGES

The following Meat Inspection Division changes have been issued by the U. S. Department of Agriculture:

**Meat Inspection Granted:** Kansas City Steak Co., Inc., 2448 Broadway, Kansas City, Mo.; Wald Baram Co., 89-91 S. Market st., Boston, Mass.; E-Tex Packing Co., Box 152, Monticello rd., Mt. Pleasant, Tex.; Salcedo Meat Co., Route #2, Box 309-D, Stockton, Calif.; Pepper Packing Co., 901 E. 46th ave., Denver, Colo.; Catskill Mountain Packing Co., Inc., Prattsville, N. Y.; M. Jacobson & Sons, 218 Southbridge st., Auburn, Mass.; North East Packing Co., 82 North st., Boston 13, Mass.; Frost Cooked Foods, Inc., 11 Sweet Fern Terrace, Dorchester, Mass.; Penthouse Foods, Inc., P. O. box 1611, Stockton, Calif.; Nu-Trishus Products Corp., 3860-3870 N. Milwaukee ave., Chicago.

**Meat Inspection Withdrawn:** Hygrade Food Products Corp., 2510 Orleans st., Detroit 7, Mich.; First National Stores, Inc., 6-7-8 Abattoir Grounds, Brighton 35, Boston, Mass.; Star Provision Co., 2327 N. 1st ave., Birmingham 3, Ala.; Anker Meat Co., P. O. box 873, Modesto, Calif.; H. J. Heinz Co., Genesee st., Medina, N. Y.; Army Air Forces Emergency Beef Boning Project, Scott Field, Ill.; Gunsberg Beef Co., 6800 Dix ave., Detroit 9, Mich.; Staten Island Packing Co., 55 Canal st., Stapleton, Staten Island.

**Meat Inspection Extended:** E. Greenebaum Co., 328 E. 103rd st., New York 29, N. Y., to include M. Wetzstein's Sons, Inc.

**Change in Name of Official Establishment:** Cook Packing Co., Inc., South Broadway, Scottsbluff, Nebr., instead of The Kroger Co.; Astor Packing Co., 324 Astor st., Newark 5, N. J., instead of Emmet Packing Co., Inc.; J. Lynn Cornwell, Inc., Purcellville, Va., instead of J. Lynn Cornwell.; Gus Juengling & Son, Inc., 2869 Massachusetts ave., Cincinnati 25, Ohio, instead of Gus Juengling & Son.; Webb Packing, Division of Modern Distributors, Inc., Truitt st., Salisbury, Md., instead of Webb Packing Co.; The Quality Meat & Provision Co., 5-7 W. Henrietta st., Baltimore 30, Md., instead of Quality Beef Co.; Commercial Provision Co., Inc., Sherburne ave., Tyngsboro, Mass., instead of Commercial Provision Co.; Dennison's Foods, San Leandro st. at 98th ave., Oakland 3, Calif., instead of Butler Packing Co.; M & C Foods, Inc., 1820 N. Major ave., Chicago 39, Ill., instead of The Emm-An-Cee Co.; Racine Meat Co., 620 Stannard St., Racine, Wis., instead of Arthur Packing Corp.; United Packers, Inc., 1018-1036 W. 37th st., Chicago 9, Ill., instead of Harry Manaster & Bro., and subsidiaries.

**Change in Location of Official Establishment:** Mel-Williams Co., 4th st. East, Sonoma, Calif., instead of 1530 E. 12th st., Oakland 6, Calif.

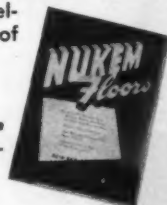
## NUKEM FLOORS are Easy to Clean, Wear-proof and Immune to Fatty Acids, Oils and Corrosives



Where sanitation is such an important factor as in the packing industry, NUKEM Floors offer significant advantages. These constructions are "tailor-made" to meet the operating conditions and are calculated to give long-lived service with little or no cost of maintenance.

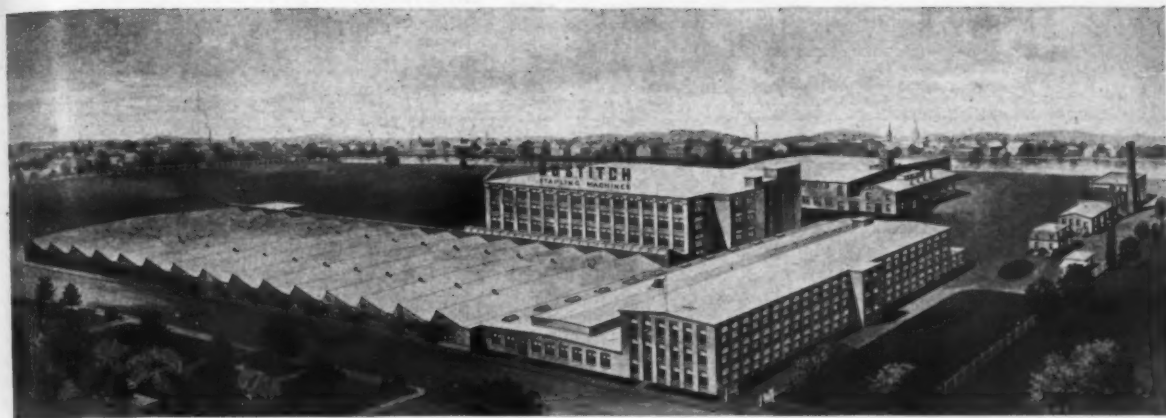
NUKEM Floors are attractive, leakproof and durable to the roughest of mechanical punishment. Fully corrosion proof, there is no danger of joint deterioration from the presence of food acids, oils, fats, fruit and vegetable juices, sugars and the frequent use of strong cleaning compounds and sterilizing agents. Many food, steel and chemical plants are now enjoying the excellent service characteristic of these floors.

Write today for the descriptive bulletin or further specific information on NUKEM Floors.



**NUKEM** Products CORPORATION  
119 COLGATE AVE., BUFFALO 20, N. Y.





## Here's NEWS in the Field of Stitching

### Double-Barreled Announcement by Bostitch

1. The Stitcher Department of Dexter Folder Company has been taken over by Bostitch.
2. Bostitch has more than doubled its capacity by moving into a new plant at Westerly, Rhode Island.

The Sales and Service men of the Dexter Stitcher Department, combined with our own force, both specializing exclusively in fastening problems, strengthens our ability to give broader, better service.

For years, the stitchers sold by Dexter Folder Company have been manufactured by Bostitch. The new arrangement gives us more direct contact with our users and provides them, in turn, with more personal contact with our organization.

We have been moving for several months, in order not to disrupt production, and are now located in our new

plant at Westerly, R. I. This has more than doubled our capacity and we are taking care of orders as fast as sufficient materials become available.

No matter what materials you fasten:—plastics, cloth, wood, paper, leather, or even metal... one of the 800 Bostitch machines may do it better and faster with wire. Skilled research engineers and 250 field men in 91 key cities offer you the benefits of 50 years' stitching and stapling experience.

Why not take advantage of this? Send description of your fastening problem or ask for folder applying to your industry.

## BOSTITCH

AND FASTER  
*fastens it better, with wire*

ALL TYPES OF MACHINES FOR APPLYING STAPLES  
ALL TYPES OF STAPLES APPLIED BY MACHINE

## BOSTITCH

410 MECHANIC ST.  
WESTERLY, R. I.



# MARKET SUMMARY

## DETAILED INFORMATION INDEX

Hog Cut-Out .....	44	Tallow and Greases .....	52
Cariot Provisions .....	49	Vegetable Oils .....	53
Lard .....	49	Hides .....	54
L. C. L. Prices .....	46	Livestock .....	56

### Hogs—Pork—Lamb

#### HOGS

Chicago hog market this week: Alltime high, quotations ending \$1.50 higher.

	Thurs.	Week ago
Chicago, top .....	\$29.00	\$27.50
4 day avg .....	28.00	26.60
Kan. City, top .....	28.50	27.35
Omaha, top .....	28.50	27.25
St. Louis, top .....	28.50	27.00
Corn-belt, top .....	28.00	26.50
Cincinnati, top .....	28.75	27.75
Baltimore, top .....	29.25	28.00
Receipts 20 markets		
4 days .....	276,000	302,000
Slaughter—		
Fed. Insp. ....	950,000	1,058,000
Cut-out	180-220	240-
results .....	220 lb. 240 lb. 270 lb.	
This week .....	.45 —1.31 —2.01	
Last week .....	.69 —1.29 —2.69	

#### PORK

Chicago:

Reg. hams,			
all wts. ....	52 @53	49 @51	
Loins, 12/16 ..	55 @56	47 @48	
Bellies, 8/12 ..	49	45 @46½	
Picnics,			
all wts. ....	33½ @38	27½ @34	
Reg. trim-			
mings .....	28 @29½	24½ @25½	
New York:			
Loins, 8/12 ..	57 @58	50 @54	
Butts, all wts. .	46 @48	42 @46	

#### LAMB

Chicago, top .....	\$24.15	\$23.50
Kan. City, top .....	23.50	22.75
Omaha, top .....	nom.	nom.
St. Louis .....	24.25	nom.
St. Joe .....	23.00	nom.
Slaughter—		
Fed. Insp.* .....	304,000	361,000

Dressed lamb prices:

Chicago, choice .....	42@43	39@43
New York, choice .....	40@44	42@45

\*Week ended February 22.

### Cattle—Beef—Veal

#### CATTLE

Chicago cattle market this week: Steers \$1.00 to \$2.00 higher; heifers \$1.00 to \$2.00 higher; cows \$1.00 to \$2.00 higher; canners and cutters \$1.00 to \$1.50 higher; bulls strong to 50c higher; calves strong.

	Thurs.	Week ago
Chicago steer top .....	\$29.00	\$27.50
4 day avg .....	23.50	22.50
Chi. bol. bull top .....	16.75	16.50
Chi. cut. cow top .....	12.50	11.50
Chi. can. cow top .....	12.00	10.00
Kan. City, top .....	25.50	23.00
Omaha, top .....	26.50	24.25
St. Louis, top .....	24.25	28.00
St. Joseph, top .....	24.00	23.00
Receipts—20 markets		
4 days .....	239,000	266,000
Slaughter—		
Fed. Insp.* .....	278,000	301,000

#### BEEF

Carcass, good, all wts.:

Chicago .....	36 @39	34½ @35
New York .....	37 @40	36 @38
Chi. cut., Nor .....	22	20½
Chi. can., Nor .....	22	20½
Chi. Bol. bulls,		
dressed .....	26	24½

#### CALVES

Chicago, top .....	\$29.00	\$29.00
Kan. City, top .....	27.00	27.00
Omaha, top .....	22.50	22.50
St. Paul, top .....	29.00	28.00
St. Louis, top .....	29.00	29.00
Slaughter—		
Fed. Insp.* .....	129,000	133,000

Dressed Veal:

Good, Chicago .....	36@42	34@37
Good, New York .....	36@42	37@43

\*Week ended February 22.

### Hides—Fats—By-Products

#### HIDES

	Thurs.	Week ago
Chicago hide market quiet.		
Hvy. native cows ..	22½	24@25
Kipskins Nor. ....	35	35
Outside Small Pkr.		
Hides, all weight,		
strs. & cows .....	19@21	20@22

#### TALLOW, GREASES, ETC.

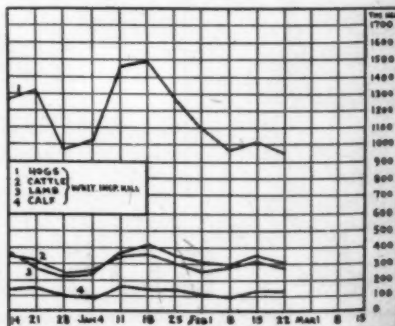
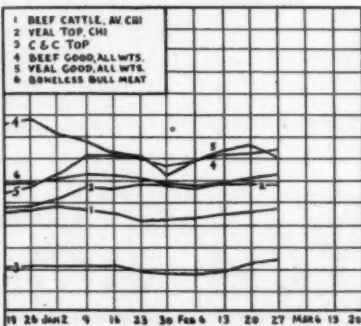
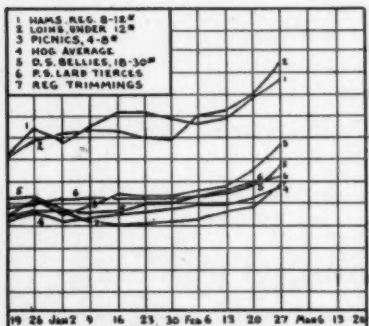
New York tallow market firm.		
Fancy .....	23½	@24
Chicago tallow market tight.		
Prime .....	22½ @24	22½ @23
Chicago grease firm.		
A-white .....	23@24	22%
Chicago By-Products:		
Dry rend. tank .....	1.40	1.35@1.40
10-11% tankage .....	7.50	7.50
Blood .....	7.75@8.00	8.00
Digester tankage		
60% .....	100.00	100.00
Cottonseed oil,		
Val. & E. E. ....	35c	33

#### LARD

Lard—Cash .....	31.25b	30.00n
Loose .....	29.25n	28.50n
Leaf .....	26.50n	25.50n

### HOUSE FAVORS AID ON MEXICAN CATTLE DISEASE

The House of Representatives has approved legislation enabling the United States to aid Mexico in eradication of foot-and-mouth disease there. The measure grants the Department of Agriculture authority to cooperate with Mexico in efforts to stamp out the disease. The bill now goes back to the Senate for concurrence, since the House substituted its own measure for one previously passed by the Senate. It does not fix any specific amount of money to be spent in the joint campaign against the disease.



# DEHAIRERS

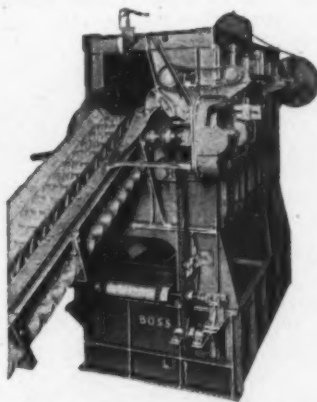
BOSS Jumbo Dehairer



BOSS Dehairers are made in four sizes to meet the requirements of all plants. The Jumbo Dehairer, shown here, has a capacity of 750 hogs per hour when installed as a single unit. This capacity is increased to 1200 hogs per hour when a Two Way Unit is installed.

Hogs enter the Jumbo Dehairer via an endless conveyor with overlapping side flights. During the scraping operation the hogs are revolved under a hot water spray and propelled slowly toward the discharge door. Here they may be held for further scraping or discharged onto the gambreling table, as desired.

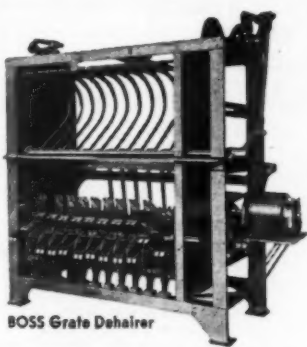
BOSS Universal Dehairer



The BOSS Universal Dehairer is similar in design and construction to the Jumbo. It has a capacity of 200 hogs per hour.

As shown here it is mounted on a BOSS Cast Iron Hot Water Box with Hair Conveyor. This box and hair conveyor makes practical the recirculation of hot water to spray pipes in the scraper chamber. It is furnished as extra equipment and may be installed in connection with the Jumbo as well as with the Universal Dehairer.

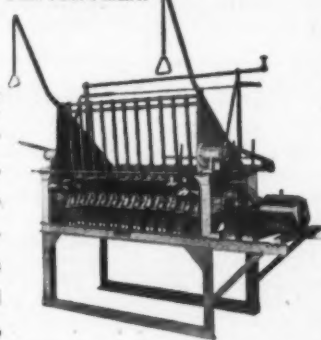
This is the BOSS Grate Dehairer. Capacity 120 hogs per hour. In one operation this machine will handle a 600 pound carcass or 600 pounds of carcasses. It has manually controlled, power operated throw-in and throw-out with controls located for convenient



BOSS Grate Dehairer

operation by the scalding. Hot water spray pipes are standard equipment. Motors can be mounted on either side.

BABY BOSS Dehairer



And here is the BABY BOSS Dehairer. Capacity 70 hogs per hour. This machine will also clean, in one operation, one or more hogs weighing up to a total of 600 pounds. The throw-in and throw-out is manually operated. Hot water spray pipes are standard equipment.

BOSS Dehairers may be purchased as units for existing departments or we will design a complete BOSS dehairing department to fit

your available floor space. In either case, our engineering service is at your disposal. Write for particulars.



Equipment for the Meat and Rendering Industries Since 1886

**THE CINCINNATI BUTCHERS' SUPPLY COMPANY**  
Cincinnati 16, Ohio



## Institute's Technical Publications Available

The American Meat Institute's department of scientific research, of which Dr. Henry R. Kraybill is director, offers several technical reprints of important research projects to the meat industry. The titles of these recent publications are:

"Highlights of the Current Research Program" is a review of some of the research work of the research laboratory of the Institute, located at the University of Chicago.

"Modern Methods of Lard Manufacture" is a practical discussion of methods, equipment and costs of processing to produce a bland lard of improved physical properties.

"Antioxidants for Lard" is a practical discussion of available antioxidants for lard.

"The Vitamin Content of Dehydrated Meats" presents data to show the approximate composition and thiamin, riboflavin, and niacin contents of commercial samples of dehydrated pork and corned beef hash immediately after manufacture, and the retention of the vitamins during storage of these products at 0, 40, 70, 100, and 120° F. for varying periods of time.

"Note on the Use Of Hydrogen Peroxide-Treated Pentone in Media for the Microbiological Determination of Amino Acids" presents a new and more economical method for supplying amino acid nitrogen in media used for microbiological assay of amino acids.

"The Microbiological Determination of Amino Acids" describes a micro-

biological method for determining the methionine (one of the indispensable amino acids) content of foodstuffs.

"The Methionine Content of Meat" gives results of the methionine content test of 56 samples of meat (beef, lamb and pork).

These reprints are available by writing to department of scientific research, American Meat Institute, 5757 Drexel ave., Chicago 37, Ill. They are free.

## CANADIAN HOG NUMBERS

Hog production in Canada is again increasing, reversing the downward trend that began early in 1944, the Dominion Bureau of Statistics reported recently. The Bureau estimated the number of hogs on farms on December 1, 1946 at 5,972,400, or 2 per cent higher than the same date in 1945.

The increase in numbers occurred in all provinces from Ontario eastward, while the western provinces continued to show reductions from the previous year. It is expected production in the prairie states may begin to increase in the latter part of 1947 if present relationships of feed prices to hog prices continue and average feed crops are harvested, the report said. In eastern Canada, increases in numbers are most notable in Ontario and Quebec, amounting to 20.4 per cent and 25.1 per cent respectively.

The 1946 fall pig crop for all Canada was approximately 5 per cent greater than that of 1945. All the increases occurred in eastern Canada. An increase of 6 per cent in the estimate of the

number of sows bred to farrow during the six months following the date of the survey bears out the forecast that hog production will continue upward during the 1947 year.

## U. S. MEAT IMPORTS-EXPORTS

U. S. imports and exports of meats during December, 1946, with comparisons, as reported by the Department of Agriculture.

	Dec., 1946 lbs.	Dec., 1945 lbs.
<b>EXPORTS (domestic)—</b>		
Beef and veal, fresh or frozen	136,018	40,095,666
Beef and veal, pickled or cured	455,942	1,510,199
Pork—		
Fresh or frozen	129,544	2,381,641
Wiltshire and Cumberland sides		80
Hams and shoulders, cured	194,235	277,791
Bacon	157,843	82,880
Other pork, pickled or salted	1,085,006	964,450
Mutton and lamb	91,754	4,420,083
Sausage, including canned, and sausage ingredients	1,204,757	4,262,018
Canned meats—		
Beef	235,841	27,996,448
Pork	5,067,634	9,114,896
Tushonka		3,183,535
Other canned meats	3,996,367	82,072,968
Other meats, fresh, frozen, or cured—		
Kidneys, livers, and other meats, n.e.s.	44,174	502,692
Lard, including neutral	20,521,086	22,802,247
Tallow, edible	57,782	130
Tallow, inedible	524,903	556,794
Grease and lard stearin	27,896	46,380
<b>IMPORTS—</b>		
Beef, fresh or frozen	466,987	389,127
Veal, fresh or frozen	1,836	1,832
Beef, and veal, pickled or cured	1,812,780	715,224
Pork, fresh or frozen	17,702	8,780
Hams, shoulders and bacon	4,151	1,110
Pork, other pickled or salted	32	22,221
Mutton and lamb	2,171	844
Canned beef	2,049	98,291
Tallow, edible	240,880	118,360
Includes many items which consist of varying amounts of meat.		

## LIGHT AND HEAVY HOGS IMPROVE BUT MEDIUM BUTCHER CUTTING LOSS INCREASES

(Chicago costs and credits, first three days of week)

Product values rose sharply this week while live hog prices were soaring to record high levels. There was some improvement in the cutting results for light and heavy butcher stock, but a slight rise in the minus margin for medium weight animals. Light hogs cut out with a 45c loss compared to 69c the previous week, remaining in the most favorable position. Heavy stock showed a minus

\$2.01 against the loss of \$2.69 registered last week, while medium weights slipped from a minus \$1.29 to a minus \$1.31.

Each packer should figure his own cut-out test, using actual costs, credits, yields and realizations. This test is computed for illustrative purposes only.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—					
Value					Value					Value					
	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield
Regular hams	13.7	20.0	50.8	\$ 6.06	\$10.16	13.5	19.4	50.8	\$ 6.86	\$ 9.76	12.7	18.1	57.0	\$ 7.24	\$ 10.32
Skinned hams	5.5	8.1	37.0	2.05	3.00	5.3	7.7	37.0	1.95	2.85	5.3	7.4	37.8	1.90	2.85
Picnics	4.2	6.0	45.2	1.91	2.71	4.0	5.8	44.1	1.76	2.56	4.0	5.7	41.3	1.65	2.35
Boston butts	9.9	14.5	53.5	5.48	8.02	9.6	13.8	53.5	5.14	7.38	9.5	13.4	47.2	4.48	6.82
Loins (blade in)	10.9	15.8	48.5	5.29	7.06	9.3	13.4	45.8	4.26	6.14	3.8	5.5	40.5	1.54	2.23
Bellies, S. P.	...	...	...	...	...	2.1	3.0	32.3	.67	.97	8.5	12.0	32.5	2.75	3.98
Bellies, D. S.	...	...	...	...	...	3.1	4.5	25.0	1.05	1.73	4.5	6.4	22.4	1.03	1.56
Fat backs	...	...	...	...	...	3.0	4.2	24.3	.72	1.02	3.4	4.8	24.3	.83	1.17
Plates and jowls	2.8	4.2	24.3	.69	1.02	2.1	3.1	26.1	.54	.81	2.2	3.1	26.1	.57	.81
Raw leaf	2.2	3.2	26.1	.58	.84	11.0	15.8	29.3	3.22	4.63	10.2	14.5	29.3	2.99	4.25
P. S. lard, rend. wt.	12.6	18.4	29.3	3.61	5.49	1.6	2.3	31.6	.51	.73	1.6	2.2	24.2	.40	.58
Spare ribs	1.6	2.3	39.0	.62	.90	2.9	4.2	28.5	.88	1.31	2.8	4.1	29.0	.80	1.17
Regular trimmings	3.1	4.6	28.5	.88	1.31	2.0	2.8	13.9	.28	.39	2.0	2.8	13.9	.28	.39
Feet, tails, neckbones	2.0	2.9	13.9	.28	.40	...	...	...	1.10	1.61	...	...	...	1.10	1.56
Offal and miscellaneous	...	...	...	1.10	1.61	...	...	...	1.10	1.59	...	...	...	1.10	1.59
TOTAL YIELD AND VALUE	68.5	100.0	...	\$29.53	\$43.12	60.5	100.0	...	\$28.57	\$41.08	70.5	100.0	...	\$27.57	\$39.13
				Per cwt. alive	Per cwt. fin. yield				Per cwt. alive	Per cwt. fin. yield				Per cwt. alive	Per cwt. fin. yield
Cost of hogs				\$28.91					\$28.95					\$28.70	
Condemnation loss				.15					.15					.15	
Handling and overhead				.92					.78					.73	
TOTAL COST PER CWT.				\$29.98	\$43.76				\$29.88	\$42.99				\$29.58	\$41.96
TOTAL VALUE				29.53	43.12				28.57	41.08				27.57	39.13
—Cutting margin				\$ .45	\$ .64				\$ 1.31	\$ 1.91				\$ 2.01	\$ 2.83
—Margin last week				.69	.98				1.29	1.76				2.69	3.67



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4,262,018

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9,114,596

3,183,585

82,072,963

502,582

22,802,247

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.39

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\$39.13

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\$41.66

39.13

\$ 2.83

3.67



## delicious mouth-watering flavor that HOLDS plus yields that bring extra profit

Fearn flavor builders are a short-cut to deliciously flavored sausage products that build steady demand.

They improve the taste-appeal by reinforcing the natural meat flavor, and adding extra richness to the flavor of frozen meats and offal products. Regular spice or seasoning formulas are unchanged, but smaller quantities can usually be used because of added natural flavor.

By combining Fearn flavor builders with an improved Fearn binder or emulsifier for better texture and yield,

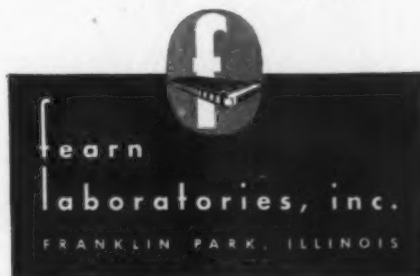
you'll get a product that is not only GOOD but PROFITABLE too. You can use Fearn specialties and

flavor builders without changing regular formulas or methods, without interfering

with the ability and artistry of your skilled sausage makers. But they do help to lift

sausage making to a new art, and produce an appealing, profitable product.

**fearn's**  
*flavor builders are business builders*



# MEAT AND SUPPLIES PRICES

Chicago

## WHOLESALE FRESH MEATS

### CARCASS BEEF

Choice native steers—	
All weights	38@41
Good native steers—	
All weights	36@37½
Commercial native steers—	
All weights	32@32½
Cow, commercial	24@26
Cow, canner and cutter	20@22
Hindquarters, choice	51@55
Forequarters, choice	36@40
Cow, hindquarter, comm.	28@30
Cow, forequarter, comm.	22@26

### BEEF CUTS

Steer loin, choice	70@80
Steer loin, good	60@64
Steer loin, commercial	40@45
Steer round, choice	41@43
Steer round, good	40@42
Steer rib, choice	53@57
Steer rib, good	45@47
Steer rib, commercial	35@38
Steer rib, utility	
Steer sirloin, choice	80@85
Steer sirloin, commercial	58@60
Steer chuck, choice	33@36
Steer chuck, good	31@32
Steer chuck, commercial	29@31
Steer brisket choice	
Steer brisket, good	
Steer back, good	
Steer back, good	
Fore shanks	19@21
Hind shanks	16@18
Beef tenderloins	1.10@1.20
Steer plates	23@25

### VEAL—HIDE ON

Choice carcass	43@44
Good carcass	40@41
Commercial carcass	30@34
Utility	23@26

## BEEF PRODUCTS

Brains	10 @12
Hearts	16 @18
Tongues, select, 3 lbs. & up,	
fresh or froz.	29 @31
Tongues, house run,	
fresh or froz.	24 @27
Tripe, cooked	8 @10
Kidneys	18 @20
Livers, selected	41 @45
Cheek meat	18 @19
Lips	9 @10
Lungs	7 @8
Melts	7 @8

## FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 8/18	58
Reg. pork loins, und. 12 lbs.	56@58
Picnics	30
Skinned shldrs., bone in.	33@36
Spareribs, under 3 lbs.	40@41
Boston butts, 5/8 lbs.	45@46
Boneless butts, c.t.	35@60
Neck bones	12
Pigs' feet, front.	10
Kidneys	15@17
Livers	23@26
Brains	13@14
Ears	11@12
Snouts, lean in.	10½ @10½

## SAUSAGE MATERIALS

Reg. pork trim (50% fat)	28 @29
Sp. lean pork trim, 85%	38 @39
Ex. lean pork trim, 95%	42 @44
Pork cheek meat	6@20
Boneless bull meat	31 @32
Boneless chucks	
Shank meat	
Beef trimmings	
Dressed canners	22
Dressed cutter cows	21
Dressed bologna bulls	25
Pork tongues	21 @22

## CALF

Choice, 225 to 300 lbs.	38@40
Good, 225 lbs. down	35@38
Commercial	36@40

## LAMBS

Choice lambs	41@43
Good lambs	40@41
Commercial lambs	36@38
Utility	32@33

## MUTTON

Good and choice	15@18
Commercial	14@15
Cull	12@14

## WHOLESALE SMOKED MEATS

Fancy regular hams,	
14/18 lbs., parchment paper	52@54
Fancy skinned hams,	
14/18 lbs., parchment paper	60@61
Fancy trim, brisket off, bacon,	
8 lb. down, wrap	55@58
Square cut seedless bacon,	
8 lb. down, wrap	61@62
No. 1 beef sets, smoked	
Insides, C Grade	
Outsides, C Grade	
Knuckles, C Grade	

## DRY SAUSAGE

Cervelat, ch. hog bungs	74 @76
Thuringer	30 @32
Farmer	57 @58
Holsteiner	56 @58
B. C. salami, ch.	70
B. C. salami, new condition	41 @42
Genoa style salami, ch.	80 @84
Pepperoni	
Mortadella, new condition	37
Cappicola (cooked)	79
Italian style hams	80

## DOMESTIC SAUSAGE

Pork sausage, hog casings	43
Pork sausage, bulk	41
Frankfurters, sheep casings	40
Frankfurters, hog casings	39
Bologna	34
Bologna, artificial casings	34½
Smoked liver, hog bungs	30 @42½
Head cheese	27½
New Eng. lunch, specialty	50 @54
Mince luncheon spec., ch.	35 @37½
Tongue and blood	40
Blood sausage	
Souse	26 @27½
Polish sausage	45 @46½

## VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$37.50
Regular tripe, 200-lb. bbl.	
Honeycomb tripe, 200-lb. bbl.	

## SPICES

(Basis Chgo., orig. bbls., bags, bales)	Whole	Ground
Allspice, prime	28	31
Resifted	29	32
Chili powder		50
Cloves, Zanzibar	20½	25½
Ginger, Jam., unbl.	21½	24½
Cochin	19½	23½
Maize, fcy, Banda		
East Indies		
West Indies	1.90	
Mustard, flour, fcy.	35	
West India Nutmeg	28	
Paprika, Spanish	1.05	
Pepper, Cayenne	54½	
Red No. 1	55½	
Pepper, Packers	75	
Pepper, black	65@70	
Pepper, white	73@75	

## SAUSAGE CASINGS

(F. O. B. Chicago)  
(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1½ to	
1½ in., 150 pack	40 @35
Domestic rounds, over 1½	
in., 140 pack	60 @30
Export rounds, wide, over	
1½ in.	85 @30
Export rounds, medium,	
1½ to 1½	60 @75
Export rounds, narrow,	
1½ in. under	1.05@1.10
No. 1 weasands, 22 in. up	8 @11
No. 1 weasands, 24 in. up	11 @12
No. 2 weasands	6 @8
Middle sewing, 1½	
2 in.	1.30@1.40
Middle, select, wide,	
2½ in.	1.40@1.50
Middle, select, extra	
2½ in.	1.65@1.75
Middle, select, extra	
2½ in. & up	1.85@2.10
Beef bungs, export No. 1	24
Beef bungs, domestic	16
Dried or salted bladders,	
per piece:	
12-15 in. wide, flat	12 @13
10-12 in. wide, flat	9 @10
8-10 in. wide, flat	5 @6
Pork casings:	
Extra narrow, 20 mm. &	
2½ in.	3.00@3.75
Narrow mediums, 20@32	
mm.	3.00@3.75
Medium, 32@35 mm.	3.20@3.30
Spe. medium, 35@38 mm.	3.00@3.10
Wide, 38@43 mm.	3.90@2.90
Extra wide, 43 mm.	2.80@2.85
Export bungs, 34 in. cut	37 @38
Large prime bungs,	
34 in. cut	31 @34
Medium prime bungs,	
34 in. cut	20 @21
Small prime bungs	13 @15
Middle, per set	30 @35

## CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w/hse)	
In 425-lb. bbls., del.	8.75
Saltwater, n. ton, f.o.b. N. Y.	
DBL refined gran.	9.25
Small crystals	12.00
Medium crystals	13.40
Pure rfd., gran. nitrate of soda	4.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car of 60,000 lbs.	
only, f.o.b. Chgo., per ton:	
Granulated, kiln dried	9.75
Medium, kiln dried	12.75
Rock, bulk, 40 ton cars	8.50
Sugar—	
Raw, 96 basis, f.o.b.	
New Orleans	8.20
Standard gran., f.o.b. Refiners	
(2%)	8.10
Packers' curing sugar, 250 lb.	
bags, f.o.b. Reserve, La.	5.15
less 2%	
Dextrose, in car lots, per cwt.	
(cotton)	4.90
in paper bags	4.70

## SEEDS AND HERBS

	Grand	Whole for Saus.
Caraway seed	23	50
Cominos seed	45	50
Mustard sd., fcy. yel.	30	
American	28	
Marjoram, Chilean	14	19
Oregano	10	22

**Mc CORMICK**

*Fine Spices*

**Mc CORMICK & COMPANY, INC.**  
BULK SPICE DIVISION  
487 WASHINGTON ST. - NEW YORK, N.Y.  
TELEPHONE WORTH 4-5910



**PREFERRED PACKAGING SERVICE**

CELLOPHANE GLASSINE  
GREASEPROOF PARCHMENT  
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**DANIELS MANUFACTURING CO.**  
RHINELANDER, WISCONSIN  
CREATORS • DESIGNERS • MULTICOLOR PRINTERS

# SWEET RED PEPPERS



1000 barrels of sweet red peppers are ready for immediate shipment at money-saving low prices! These hulls packed in brine in barrels, 285 lbs. net drained weight per barrel, offer outstanding advantages over canned peppers . . . better texture, high color and greater economy! Give your sausage and specialty products the plus-advantages of brine-packed pepper hulls . . . they impart a finer flavor and increased sales appeal that builds a steady, profitable demand. Guaranteed finest quality available; will keep indefinitely until used. Orders filled same day received . . . act now!



## MOODY DUNBAR - LIMESTONE, TENN.

LARGEST GROWER AND PACKER OF BRINE-PACKED PEPPERS IN THE U. S.





### DESIGNED FOR PACKERS

## PITTSBURGH-ERIE SAW AND GRINDER SERVICE



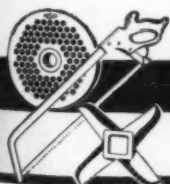
Pesco Pete can supply the perfect tools for the heavy cutting and heavy grinding of the meat packing industry. It is ready to supply you with the following efficient services, for a small monthly charge:

**PESCO SAW SERVICE** Large hand saw frames, beef splitter frames, pig nose and scribe frames, designed for heavy duty. Sharp filed blades, individually wrapped and inspected perfect—ready for quick blade changes.

**PESCO BAND SAW BLADE SERVICE** Machine-filed, inspected band saw blades to fit more than 40 types of meat and bone cutting machines. Pesco Pete will keep them repaired and supplied.

**LARGE CHOPPER PLATE AND KNIFE SERVICE** Made in sizes to suit your needs and ready for long and faithful service.

Pesco Pete will be pleased to give you complete details, or you may write direct.

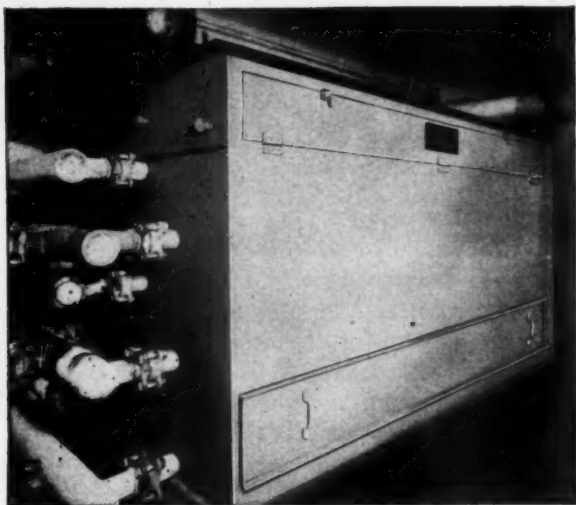


### PITTSBURGH-ERIE SAW CORPORATION

4017-31 LIBERTY AVENUE

PITTSBURGH, PENNSYLVANIA

BRANCH PLANTS: ST. LOUIS and LOS ANGELES



## Chilling Water With Accurate Control of Temperature

Regardless of either variation in the cooling load or intermittent operation, the new Niagara Liquid Cooler holds the delivered temperature accurately at the required point. It will deliver fresh water at 33°F. constantly without danger of freezing damage and produces lower temperatures accurately in non-freezing chemical liquids and solution.

Capacity range in available models is from 24 to 465 gallons per minute. High capacity and fast chilling are provided in extremely compact space. The cooler is reliable and easy to maintain; all parts are accessible for cleaning; insulation is easily applied; operation is economical of power and refrigeration.

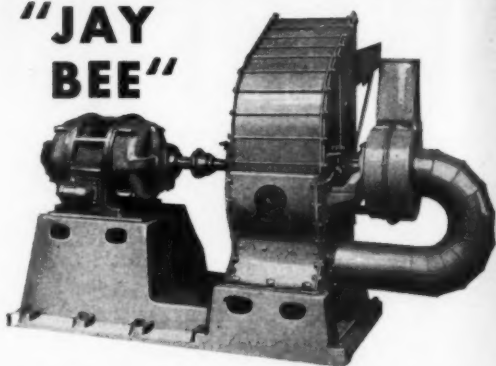
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### NIAGARA BLOWER COMPANY

Over 30 Years' Experience in Industrial Air Engineering  
405 Lexington Ave. NEW YORK 17, N. Y.  
*Field Engineering Offices in Principal Cities*



## "JAY BEE"



## ALL STEEL HAMMER MILL

*Grinds Every Grindable Material Fast, Cool and Uniform*

The "Jay Bee" all steel hammer mill—heavy cast iron base—is built for strength that endures. The balanced construction makes it practically indestructible. For capacity and low maintenance cost no mill equals the "Jay Bee."

Balanced rotor and hammers, heavy heat-treated alloy steel shaft, S.K.F. ball bearings enclosed in dust-proof bearing housings, 3600 R.P.M. on direct-connected units help make the "Jay Bee" the outstanding grinder.

Investigate the "Jay Bee" before you buy grinding equipment. If you have a "Jay Bee" grinder now, use genuine "Jay Bee" parts to keep your mill in good operation.

*Write "JAY BEE" for Complete Details*

**J. B. SEDBERRY, INC.**

FRANKLIN, TENN. Dept. 80

UTICA, N. Y.

## CASH PAID FOR CAPITAL STOCK OR ASSETS OF INDUSTRIAL ENTERPRISE

### WANTED

*By large financially powerful diversified organization wishing to add another enterprise to present holdings.*

*Existing Personnel Normally Retained*

**Box 1205, 147 W. 42nd St., New York 18, N.Y.**

## OUR 65TH YEAR

## BERTH. LEVI & Co., INC.

ESTABLISHED 1863

## THE CASING HOUSE

NEW YORK CHICAGO LONDON  
BUENOS AIRES AUSTRALIA WELLINGTON



# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR CHICAGO BASIS

THURSDAY, FEBRUARY 27, 1947

### REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	53n	54n
10-12	52n	53n
12-14	52n	53n
14-16	52n	53n

### BOILING HAMS

	Fresh or Frozen	S.P.
16-18	52n	53n
18-20	51n	52n
20-22	49n	50n

### SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	58	59n
12-14	58	59n
14-16	57½ @ 58	59n
16-18	57½ @ 58	59n
18-20	57 @ 58	59n
20-22	53 @ 55	55n
22-24	51	51n
24-26	44	44n
26-28	41	41n
28-up, No. 2's	40	..

### OTHER D. S. MEATS

Regular plates	25n	26n
Clear plates	23n	23n
Square joints	26½ @ 27	..
Joint butts	26 @ 26½	25

### FAT BACKS

	Green or Frozen	Cured
6-8	25n	25
8-10	25n	25
10-12	25n	25
12-14	25n	25½ @ 26
14-16	25n	25½ @ 26
16-18	25n	26½
18-20	25n	26½
20-22	25n	26½

### PICNICS

	Fresh or Frozen	S.P.
4-6	38	39
6-8	38	39
8-10	35½ @ 36	37
10-12	34 @ 34½	34½
12-14	34 @ 34½	34½
8-up, No. 2's	33½ @ 34	..

### BELLIES

	Fresh or Frozen	Cured
6-8	49	50
8-10	49	50
10-12	49	50
12-14	44 @ 45	46
14-16	43	44
16-18	37	39
18-20	38	38

### D. S. BELLIES

		Clear
18-20	..	34
20-25	..	34
25-30	..	33 @ 34
30-35	..	33
35-40	..	33
40-50	..	32

## FUTURE PRICES

MONDAY, Feb. 24, 1947

LARD	Open	High	Low	Close
July	29.25	29.65	29.25	29.65
Sept.	28.50	29.15b	28.50	29.15b
Oct.	No bids or offerings.			
Nov.	24.00	24.75b	24.00	24.75b

Sales: 12 lots.  
Open interest at close Fri., July, 97;  
Sept., 64 and Nov., 22.

TUESDAY, FEB. 25, 1947

LARD	July	29.70	30.05b	29.62½	29.95ax
Sept.	19.15	29.70	29.15	29.62½ax	
Oct.	No bids or offerings.				
Nov.	25.00	25.50	25.00	25.00b	

Sales: 23 lots.  
Open interest at close Mon., July, 96; Sept., 63 and Nov. 24.

WEDNESDAY, FEB. 26, 1947

LARD	July	29.70	29.75	29.50	29.75b
Sept.	29.00	29.40	28.75	29.40b	
Oct.	No bids or offerings.				
Nov.	24.75	..	..	24.75	

Sales: 15 lots.  
Open interest at close Tues., July, 97; Sept., 62 and Nov., 25.

THURSDAY, FEB. 27, 1947

LARD	July	29.75	29.85	29.70	29.85
Sept.	29.00	29.47½b	28.80	29.40ax	
Oct.	No bids or offerings.				
Nov.	23.90	24.00b	23.90	24.00b	

Sales: 15 lots.  
Open interest at close Wed., July, 97; Sept., 65 and Nov., 25.

FRIDAY, FEB. 28, 1947

LARD	July	29.95	30.05	29.95	30.05ax
Sept.	29.52	29.62½	29.50	29.60ax	
Oct.	No bids or offerings.				
Nov.	24.25	24.50	24.25	24.50b	

Sales: 20 lots.  
Open interest at close Thursday, Dec. b. @ Sept. 2Z .....

## WEEK'S LARD PRICES

FRIDAY, FEB. 28, 1947

	Tierces	Loose	Leaf
P.S. Lard	P.S. Lard	P.S. Lard	Raw
Feb. 24	30.50b	29.25b	28.50n
Feb. 25	30.50b	29.25n	28.50n
Feb. 26	31.00b	29.25	28.50n
Feb. 27	31.25b	29.25n	28.50n
Feb. 28	31.25n	29.50n	27.00n

## PACKER'S WHOLESALE PRICES

Refined lard, tierces, f.o.b. Chgo.	31½ @ 32
Kettle rend., tierces, f.o.b. Chgo.	32 @ 32½
Leaf, kettle rend., tierces f.o.b. Chgo.	82½
Neutral, tierces, f.o.b. Chicago	32½ @ 33
Standard shortening, N. 35½ @ 35½	35½
Shortening, tierces, caf Hydrogenated	36½

## SOAP MANUFACTURERS FINED

Carle Lieberman and George L. Bratton, partner in the American Soap Products Co., Detroit, Mich., were each fined \$7,500 in the U. S. District Court at Detroit on February 11, following pleas of guilty to charges of using 4,187,190 lbs. of fats and oils in excess of quota restrictions for the manufacture of soap. Under wartime restrictions, manufacturers were limited in their use of these products under a War Food Order.

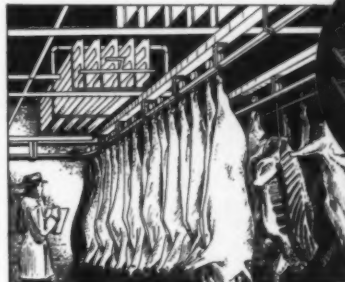
## REFRIGERATION CONFERENCE

The Refrigeration Research Foundation will hold its western regional training conference at San Jose, Calif., March 12 to 15. Among the topics slated for discussion are: precooling and hydrocooling; biology of refrigeration, and the freezing and storage of frozen foods.

# KOLD-HOLD

## Refrigeration

### PROTECTS ALL THE WAY



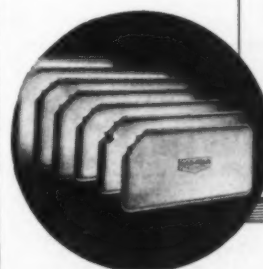
IN CHILLING AND STORAGE

Quick acting Kold-Hold refrigeration plates have maximum cooling area and extremely fast pull down to make meat chilling quick and thorough. In storage rooms, too, Kold-Hold Plate Banks maintain required temperatures with less equipment . . . producing direct savings in installation and operation costs. Seamless, welded construction eliminates the necessity for internal tubing and keeps the refrigerant constantly circulating through the plates. This principle develops the highest rate of heat acceptance ever attained with natural convection lowsides.

And when your meats leave your plant, Kold-Hold Truck Plates protect their freshness straight through to destination. They keep your truck interiors at a steady, low temperature throughout the entire day. Overnight, these plates are fully charged through a simple connection to your existing plant refrigeration system. In the morning, your "cooler room on wheels" is again ready to protect your meats on another long haul. With this system, spoilage losses are eliminated and sales are increased.

Write for the complete catalog of Kold-Hold products today.

IN DELIVERY



# KOLD-HOLD

Jobbers in Principal Cities

protects every step of the way

KOLD-HOLD MANUFACTURING CO.

468 E. Hazel St., Lansing 4, Michigan



## STAINLESS STEEL

Adelmann Ham Boilers  
now available in this  
superior metal. Life-time  
wear at economical cost.

Inquiries Invited

## HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave., 4

## THE E. KAHN'S SONS CO. CINCINNATI, O.

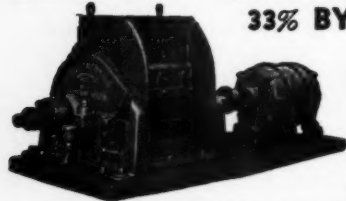
### "AMERICAN BEAUTY" HAMS AND BACON

Straight and Mixed Cans of Beef,  
Veal, Lamb and Provisions

#### Offices

BOSTON 9—P. G. Gray Co., 148 State St.  
CLEVELAND 15—Fred L. Sternheim, 801 Caxton Bldg.  
NEW YORK 14—Herbert Ohl, 441 W. 13th St.  
PHILADELPHIA 6—Earl McAdams, 204 Walnut Place  
WASHINGTON 4—Clayton P. Lee, 515 11th St., S. W.

## COOKING TIME REDUCED 33% BY GRINDING



### IN THE M & M HOG CUTS RENDERING COSTS

Reduces fat, bones, car-  
casses etc., to uniform  
fineness. Ground prod-  
uct readily yields fat and moisture content. Reduced cook-  
ing time saves steam, power and labor. There's an M & M  
HOG of the size and type to meet your requirement. Write.

## MITTS & MERRILL

Builders of Machinery Since 1854

1001-51 S. WATER ST., SAGINAW, MICH.

## MAKE YOUR SALT DO ITS JOB!

• Are you using the right  
grade, the right grain, the  
right amount of salt?  
Does it meet your needs  
100%? If you're not sure,  
we'll gladly give you the

answers based on your in-  
dividual requirements.  
Absolutely no obligation,  
of course. Simply write  
the Director, Technical  
Service Dept. IV-12.

## DIAMOND CRYSTAL SALT

DIVISION GENERAL FOODS CORPORATION  
ST. CLAIR, MICHIGAN

## MARKET PRICES *New York*

### DRESSED BEEF CARCASSES

City Dressed	
	Feb. 27, 1947
Choice, native, heavy	44½¢ @ 48½¢
Choice, native, light	41½¢ @ 44½¢
Good	37½¢ @ 43¢
Commercial	34½¢ @ 37½¢
Cut & cutter	22¢ @ 24¢
Utility	24¢ @ 27¢
Comm.	27¢ @ 30¢
Bol. bull	26½¢ @ 27½¢

### BEEF CUTS

City	
No. 1 ribs	58¢ @ 65¢
No. 2 ribs	52¢ @ 57¢
No. 1 loins	75¢ @ 80¢
No. 2 loins	65¢ @ 70¢
No. 1 hinds and ribs	49¢ @ 58¢
No. 2 hinds and ribs	44¢ @ 50¢
No. 1 rounds	45¢ @ 48¢
No. 2 rounds	44¢ @ 45¢
No. 1 chucks	31¢ @ 36¢
No. 2 chucks	30¢ @ 34¢
No. 3 chucks	28¢ @ 30¢
No. 1 briskets	32¢ @ 34¢
No. 2 briskets	32¢ @ 34¢
No. 1 flanks	18¢ @ 20¢
No. 2 flanks	18¢ @ 20¢
Rolls, reg. 4 @ 6 lbs. av.	24¢ @ 27¢
Rolls, reg. 6 @ 8 lbs. av.	26½¢ @ 27½¢

### FRESH PORK CUTS

Western	
Pork loins, fresh, 12 lbs. dn.	58¢ @ 60¢
Shoulders, regular	31¢ @ 32¢
Butts, regular 3/8 lbs.	46¢ @ 48¢
Hams, regular, under 14 lbs.	48¢ @ 49¢
Hams, skind, under 14 lbs.	58¢ @ 60¢
Picnics, fresh, bone in.	32¢
Pork trimmings, ex. lean	36¢ @ 37¢
Pork trimmings, regular	27¢ @ 28¢
Spareribs, medium	41¢ @ 43¢
Bellies, sq. cut, seedless, 8/12	45¢

City	
Pork loins, fr., 10/12 lbs.	60¢ @ 62¢
Shoulders, regular	33¢ @ 35¢
Butts, boneless, C.T.	55¢ @ 56¢
Hams, regular, under 14 lbs.	53¢ @ 54¢
Hams, skind, under 14 lbs.	59¢
Picnics, bone in.	37¢ @ 42¢
Pork trim, ex. lean	48¢
Pork trim, regular	26¢ @ 30¢
Spareribs, medium	45¢
Boston butts, 3/8 lbs.	50¢ @ 52¢
Bellies, sq. cut, seedless, 8/12	45¢ @ 46¢

### VEAL—HIDE ON

Choice carcass	40¢ @ 44¢
Good carcass	40¢ @ 44¢
Commercial carcass	33¢ @ 37¢
Utility	23¢ @ 28¢

### WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, FEBRUARY 25, 1947

#### FRESH BEEF—STEER & HEIFER:

Choice:	
350-500 lbs.	\$39.00-40.00
500-600 lbs.	40.00-41.00
600-700 lbs.	41.00-42.00
700-800 lbs.	41.00-42.00

Good:	
350-500 lbs.	37.00-38.00
500-600 lbs.	37.00-38.00
600-700 lbs.	37.00-39.00
700-800 lbs.	37.00-40.00

Commercial:	
350-600 lbs.	34.00-36.00
600-700 lbs.	34.00-36.00

Utility:	
350-600 lbs.	None

#### COW:

Commercial, all wts.	26.00-28.00
Utility, all wts.	24.00-25.00
Cutter, all wts.	None
Canner, all wts.	None

#### FRESH VEAL & CALF

##### SKIN OFF, CARCASS BASIS:

Choice:	
80-120 lbs.	42.00-45.00
120-170 lbs.	40.00-44.00

Good:	
50-80 lbs.	36.00-40.00
80-120 lbs.	40.00-42.00
120-170 lbs.	38.00-40.00

### DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
under 80 lbs.	34.50
81 to 90 lbs.	32.50 @ 44.00
100 to 110 lbs.	40.00 @ 42.00
120 to 130 lbs.	40.00 @ 41.00
137 to 153 lbs.	40.00 @ 41.00
154 to 171 lbs.	40.00 @ 41.00
172 to 183 lbs.	40.00 @ 41.00

### FANCY MEATS

Tongues, corned	50
Veal breads, under 6 oz.	90
6 to 12 oz.	90
12 oz. up	1.05
Beef kidneys	30
Lamb fries	33
Beef livers	55
Ox tails under ½ lb.	16
Over ½ lb.	20

### CALF

Choice, 225 to 300 lbs.	36¢ @ 39
Good, 225 lbs. down	36¢ @ 39
Commercial	35¢ @ 37

### LAMBS

Choice lambs	41¢ @ 50
Good lambs	40¢ @ 50
Commercial	40¢ @ 47

### CHICAGO HIDE MOVEMENT

Receipts of hides at Chi-  
cago for week ended Febru-  
ary 22, 1947, were 6,614,000  
lbs.; previous week 8,231,000  
lbs.; for the corresponding  
week last year 7,723,000 lbs.;  
January 1 to date 57,072,000  
lbs., compared with 52,831-  
000 same period a year ago.

Shipments of hides from  
Chicago for the week ended  
February 22, 1947, were 10-  
380,000 lbs.; previous week,  
4,203,000 lbs.; same week last  
year, 3,593,000 lbs.; January  
1 to date 40,451,000 lbs., com-  
pared with 35,713,000 lbs. a  
year earlier.

#### Commercial:

50-80 lbs.	28.00-38.00
80-120 lbs.	32.00-38.00
120-170 lbs.	32.00-38.00
Utility, all wts.	20.00-27.00

#### FRESH LAMB & MUTTON:

##### LAMB:

Choice:	
30-40 lbs.	44.00-45.00
40-45 lbs.	43.00-44.00
45-50 lbs.	42.00-43.00
50-60 lbs.	41.00-42.00

Good:	
30-40 lbs.	43.00-44.00
40-45 lbs.	42.00-43.00
45-50 lbs.	41.00-42.00
50-60 lbs.	40.00-41.00
Commercial, all wts.	36.00-42.00
Utility, all wts.	32.00-35.00

#### MUTTON (EWE) 70 lbs. Dn.:

Good	16.00-18.00
Commercial	14.00-16.00
Utility	16.00-12.00

#### FRESH PORK CUTS: Loins No. 1

##### (BLADELESS INCL.)

8-10 lbs.	57.00-58.00
10-12 lbs.	57.00-58.00
12-16 lbs.	56.00-57.00
16-20 lbs.	None
Shoulders, Skinned, N. Y. style:	
8-12 lbs.	36.00-38.00
Butts, Boston Style:	
4-8 lbs.	46.00-48.00

## THE HIGH SPEED-DOUBLE ANVIL



Standard  
Equipment for  
Packing Plants  
Rendering Plants  
Abattoirs

### ECONOMICAL SPEED CUTTING

with more uniform reduction due to patented double anvil. Any non-metallic material, either soft or hard, that can be cut with a power knife can be reduced by the DIAMOND hog for modern conveyer or handling. Quickly adjustable for size of product.

Made in 6 sizes—2 to 30 tons per hour.  
Bulletin D85 on request—wire or write.

The Diamond "long-anvil"  
Hammer Grinder—Bulletin  
D45—write for it.

Distribution: THE GLOBE COMPANY, 4000 Princeton Ave., Chicago 9, Ill.



**DIAMOND IRON WORKS, INC.**  
AND THE MAHR MANUFACTURING CO. DIV.

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## FRENCH HORIZONTAL MELTERS

Are  
Sturdily  
Built.

Cook Quickly  
Efficiently.



THE FRENCH OIL MILL MACHINERY CO.  
PIQUA, OHIO

**This DRY MILK  
Will Work Magic  
For Your Product**

### IT'S ALL MILK

Pure, fresh liquid milk with nothing  
added and nothing taken away, except  
water and fat.

Improves absorption, flavor and slicing  
in sausage and loaves.

**SIMMONS DAIRY PRODUCTS, LTD.**

7 W. Front St., Cincinnati 2, Ohio Special Long Distance Phone, Cincinnati LD 168.

**SNOW WHITE Dry Milk**



## NO. 50 . . . . . IS A POPULAR TRUCK



## AVAILABLE . . . . . IN GALVANIZED OR STAINLESS AND IN 3 SIZES

The No. 50 Sausage Meat Truck has the body fabricated of No. 12 ga. steel, electric welded, with exclusive double reinforcements at corners. Corners rounded for sanitation. Reinforced top edge. Entire truck, except running gear, hot dip galvanized after fabrication. 12"x2½" load wheels and two 4½"x2" swivel casters. Three body sizes. Can also be supplied with stainless steel body.

SPECIFICATIONS	Size 1	Size 2	Size 3
Overall length.....	63"	57"	51"
Overall width, 50M.....	31¾"	31¾"	31¾"
Overall width, 50R.....	34"	34"	34"
Inside length, top.....	60"	54"	48"
Inside width, top.....	26"	26"	26"
Inside depth.....	16¾"	16¾"	16¾"

### NUMBER DESIGNATIONS:

**50M** —Plain Bearing metal wheels

**50R** —NEOTREAD roller bearing wheels (as shown)

**50XR**—Stainless Steel body with NEOTREAD roller bearing wheels



Write for circular of prices

ORDER THRU

**E. G. JAMES COMPANY**

316 So. La Salle St. HAR rison 9066  
CHICAGO 4, ILL.



# BY-PRODUCTS—FATS—OILS

## TALLOWES AND GREASES

**TALLOWES:** Trade was quiet but the market was very firm during the early part of the week. Offerings were limited and soapers, resisting further price rises, bid the inside of the range for March-April delivery. However, some smaller buyers were in the market for prompt deliveries at slightly higher levels and sellers were inclined to hold for the 24c level on top grades of tallow and grease. The break came at mid-week and 24c, f.o.b. shipping point, was reported paid for prime tallow for immediate delivery.

Quotations on tallow on Thursday (all prices are in carlots, f.o.b. producer's plant) were as follows:

Edible, 25c; fancy, 23@24c; choice, 23@24c; prime, 22@c@24c; special, 22@c@22@c; No. 1, 22@c@22@c; No. 3, 22@c@22@c; No. 2, 20½c n.

**GREASES:** Although little product was moving the market was strong. Production is slipping as slaughter declines and supplies are pretty well sold up. A tank of A-white grease sold early in the week at 22@c, f.o.b. shipping point.

Quotations on greases on Thursday:

Choice white, 23@24c; A-white, 22@c@22@c; B-white, 22¼@c@22½c; yellow, 22@22¼c; house, 21¼c; brown, 20½c n.

## JANUARY MARGARINE TAX

Taxes paid on oleomargarine during January, 1947 and 1946, as reported by the Bureau of Internal Revenue:

	Jan., 1947	Jan., 1946
Excise taxes (including special taxes) .....	\$301,033.30	\$419,076.79

Quantity of product on which tax was paid during January, 1947 and 1946:

	Jan., 1947	Jan., 1946
Oleomargarine, colored ....	2,856,927	2,513,635
Oleomargarine, uncolored ..	69,229,180	46,823,300

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b. production point .....	\$30.00
Blood, dried 16% per unit of ammonia .....	8.00
Unground fish scrap, dried, 60% protein nominal f.o.b. Fish Factory, per unit .....	2.00
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports .....	38.50
in 100-lb. bags .....	41.50
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk .....	nominal
Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia .....	7.00

Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works .....	\$55.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works .....	70.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit .....	.80

Dry Rendered Tankage	
45/50% protein, unground, \$1.30 per unit of protein .....	

## EASTERN FERTILIZER MARKET

New York, February 27, 1947

The crackling market went into new low ground and sales were made at \$1.30 per unit f.o.b. New York.

Some tankage was sold at \$6.75 f.o.b. eastern shipping points, and one car was reported sold at \$7.00 f.o.b. an eastern shipping point.

The demand for various chemicals for fertilizer use was very heavy, and very little material was available.

## MARCH EXPORT HIDES

The Office of International Trade has established an export quota of 70,000 hides for March. Forty-five thousand of these will be of domestic origin and it will be provided, when the official announcement is made, that they shall be wet, salted, heavy-weight, winter-killed hides. Twenty-five thousand of the total will be dry hides of foreign origin, which have been in storage in the United States. The countries to which allocations will be made will be announced within a week or ten days.

## BY-PRODUCTS MARKETS

(Chicago, February 27, 1947.)

Blood	
	Unit Ammonia
Unground, loose .....	\$7.50@7.75

Digester Feed Tankage Materials	
Unground, per unit ammonia .....	\$7.50
Liquid stick, tank cars .....	3.50

Packinghouse Feeds	
	Carlots, per ton
50% meat and bone scraps, bulk .....	\$8.00
55% meat scraps, bulk .....	93.50
50% feeding tankage with bone, bulk .....	83.50
60% digester tankage, bulk .....	102.50
80% blood meal, bulk .....	133.00
65% RPL special steamed bone meal, bagged .....	75.00

Bone Meal (Fertilizer Grades)	
	Per ton
Steam, ground, 3 & 50 .....	\$50.00@60.00
Steam, ground, 2 & 26 .....	50.00@60.00

Fertilizer Materials	
	Per ton
High grade tankage, ground 10@11% ammonia .....	6.00
Bone tankage, unground, per ton .....	55.00@60.00
Hoof meal, per unit ammonia .....	9.00

Dry Rendered Tankage	
	Per unit Protein
Cake .....	1.35@1.40
Expeller .....	1.35@1.40

Gelatin and Glue Stocks	
	Per cwt.
Calf trimmings (limed) .....	\$ 3.00
Hide trimmings (green, salted) .....	1.30@1.80
Sinews and pizzles (green, salted) .....	1.30@1.80

	Per ton
Cattle jaws, skulls and knuckles .....	\$75.00
Pig skin scraps and trim, per lb. ....	.19

Animal Hair	
	Nom.
Winter coll dried, per ton .....	Nom.
Summer coll dried, per ton .....	Nom.
Winter processed, black, lb. ....	Nom.
Cattle switches .....	Nom.
Winter processed, gray, lb. ....	12-13c

Bones and Hoofs	
	Per ton
Round shins, heavy .....	\$200.00
light .....	200.00
Flat shins, heavy .....	200.00
light .....	200.00
Blades, buttocks, shoulders & thighs .....	105.00@116.00
Hoofs, house run, assorted .....	120.00@150.00
Junk bones .....	50.00

*Willibald Schaefer Company*

☆ PROCESSORS OF ANIMAL FATS AND OILS ☆

ASSOCIATE MEMBER:  
AMERICAN MEAT INSTITUTE · NATIONAL INDEPENDENT MEAT PACKERS ASSOCIATION

FOOT OF BREMEN AVENUE  
ST. LOUIS 7, MO.



CHESTNUT 9630  
TELETYPE  
WESTERN UNION PHONE



## VEGETABLE OILS

The vegetable oils markets, in common with all fats and oils, were strong this week with prices going to new high levels. Higher prices, however, have failed to attract any great volume of offerings. The U. S. Department of Agriculture said this week that prices of fats, oils and oilseeds are expected to continue high in the next few months, but may decline when marketings of the 1947 oilseed crops begin. The USDA said that total supplies of fats and oils will be smaller in the first half of 1947 than in the corresponding 1946 period.

While domestic production and imports are expected to increase moderately, the gain will not be great enough to make up for the loss in inventories which totaled 1,264,000,000 lbs. on January 1—462,000,000 lbs. less than a year earlier and about 950,000,000 lbs. under the 1937-41 average for January 1.

**COTTONSEED OIL:** The Southeast and Valley reported light trade at 34c early in the week; although demand was good at this price, supplies were not. On Thursday 35c was reported paid in the Southeast; Texas and Valley oil quotations were 34@35c. The market was generally 2@2½c higher than a week earlier.

Trading in the cottonseed oil futures

market this week at New York was as follows:

### MONDAY, FEBRUARY 24, 1947

	Open	High	Low	Close	Pr. cl.
March .....	.....	.....	.....	*35.00	35.25
May .....	.....	.....	.....	*35.25	35.00
July .....	.....	.....	.....	*35.00	34.05
Sept. ....	30.75	31.00	30.75	*30.95	30.30
Oct. ....	28.75	29.00	28.75	*28.90	28.25
Dec. ....	26.50	26.50	26.50	*26.50	26.50
Jan., 1948 ..	.....	.....	.....	*25.25	.....

Total sales, 21 contracts.

### TUESDAY, FEBRUARY 25, 1947

March .....	.....	.....	.....	*35.50	35.00
May .....	.....	.....	.....	*36.00	35.25
July .....	.....	.....	.....	*34.55	35.00
Sept. ....	30.05	30.95	30.95	*30.95	30.95
Oct. ....	29.25	29.30	29.25	*28.90	28.90
Dec. ....	26.49	26.49	26.40	*26.01	26.50
Jan., 1948 ..	.....	.....	.....	*26.50	25.25

Total sales, 22 contracts.

### WEDNESDAY, FEBRUARY 26, 1947

March .....	.....	.....	.....	*35.50	35.50
May .....	.....	.....	.....	*36.00	36.00
July .....	.....	.....	.....	*35.00	34.55
Sept. ....	31.00	31.00	31.00	*30.90	30.95
Oct. ....	29.00	29.00	29.00	*29.00	28.90
Dec. ....	26.50	26.50	26.45	*26.35	26.01
Jan., 1948 ..	.....	.....	.....	*26.50	26.50

Total sales, 16 contracts.

### THURSDAY, FEBRUARY 27, 1947

March .....	.....	.....	.....	*35.50	35.50
May .....	.....	.....	.....	*36.25	36.00
July .....	.....	.....	.....	*35.50	35.00
Sept. ....	31.00	31.05	31.00	*31.05	30.90
Oct. ....	29.00	29.00	29.00	*29.00	29.00
Dec. ....	26.50	26.50	26.45	*26.40	26.35
Jan., 1948 ..	.....	.....	.....	*25.50	26.50

Total sales, 4 contracts.

**SOYBEAN OIL:** Trading was reported at the 30½c level with the same price bid for more. Spot crude in tanks was quoted at 30½c, Decatur, while bids of 30c were reported for April-May-June delivery. July-September was quoted at 27c per lb. Offerings were light this week.

**PEANUT OIL:** A price of 35c in tanks, Southern points, was paid this week.

**CORN OIL:** After light sales at 34c, corn oil was quoted at 34@35c. Last week's price was 32c.

**OLIVE OIL:** Nominal quotation at New York was \$7.00@7.25 for edible.

## SATURDAY TRADE RESUMED

Trading in cottonseed oil and soybean oil futures at New York will be resumed on all Saturdays beginning with March 1, by the direction of the board of managers of the N. Y. Produce Exchange. Trading hours for cottonseed oil will be from 10:15 a.m. to 11:45 a.m., and for soybean oil from 10 a.m. to 11:30 a.m. E.S.T.

## VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	.....
Valley .....	34@35c
Southeast .....	35c
Texas .....	34@35c
Soybean oil, in tanks, f.o.b. mills, Midwest	30½c pd. & bid
Corn oil, in tanks, f.o.b. mills	34@35c
Coconut oil, May-June .....	21c
Peanut oil, f.o.b. Southern points	35c pd.
Cottonseed foots	.....
Midwest and West Coast	8½
East .....	8½

## OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic vegetable .....	40
White animal fat .....	40@41
Water churned pastry .....	37
Milk churned pastry .....	38

## THE WM. SCHLUDERBERG—T. J. KURDLE CO.

PRODUCERS OF



MEATS OF UNMATCHED QUALITY

MAIN OFFICE AND PLANT

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22 NORTH 17TH ST.

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## STEDMAN GRINDERS

2-STAGE GRINDERS  
for CRACKLINGS, BONES  
DRIED BLOOD TANKAGE  
and other  
BY-PRODUCTS



Grind cracklings, tankage, bones, etc. to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.

STEDMAN'S FOUNDRY & MACHINE WORKS  
504 INDIANA AVE., AURORA, INDIANA, U. S. A.

# HYGRADE

in name...  
high grade in fact!

**HYGRADE'S**  
BEEF - VEAL - LAMB  
PORK

**HYGRADE'S**  
ALL-BEEF  
FRANKFURTERS

**HYGRADE'S**  
ORIGINAL  
WEST VIRGINIA  
CURED HAM

**HYGRADE'S**  
HONEY BRAND  
HAMS & BACON

...also a complete line  
of Hygrade's Frozen Meats,  
Pre-Cooked Frozen Foods  
and Canned Meats

**HYGRADE'S**  
CORNED BEEF  
AND TONGUE

**HYGRADE FOOD PRODUCTS CORP.**  
EXECUTIVE OFFICES: 30 CHURCH STREET, NEW YORK 7, N. Y.

# HIDES AND SKINS

**Volume trading in packer hides at lower prices—Branded cows 1½¢ lower, native steers and heavy native cows down 2¢, light cows cent off—Packer calf sharply higher here and in East.**

## Chicago

**PACKER HIDES.**—Trading in volume in the packer hide market this week established lower prices for all descriptions involved. Branded cows moved in a sizeable way at a decline of a cent and a half; native steers and heavy native cows followed at a two-cent decline; one small lot of light native cows moved at about a cent off; packer bulls sold about a cent down from previous nominal quotation but steady with last actual trading by an outside packer two weeks ago. Total sales of around 150,000 hides are credited during the week.

Packer calfskins, however, moved in a broad way at sharply higher prices.

Late on the opening day of the week, one packer sold 1,000 Feb. mixed light and heavy native steers at 23½¢, and followed next day with 4,500 more Feb. at 23¢; two other packers sold a total of 17,100 mostly Feb. light and heavy native steers at 23¢, and one packer sold 1,200 heavy native steers later, also at 23¢. Extreme light native steers moved last week at steady price of 27¢; market sold up generally and apparently none offered.

The market has not yet been established on branded steers. Last trading, two weeks back, was at 23¢ for Jan.-Feb. butt brands and Colorados together in a limited way; heavy Texas steers were quoted same basis, while Dec. light Texas steers moved shortly thereafter at 23½¢. There are indications that butt brands, heavy Texas steers and Colorados have been offered at 21¢; light Texas steers are quotable at least ½¢ higher, while extreme light Texas steers are quotable at 22½¢, on a parity with branded cows.

At the opening of the week, one

packer sold 1,200 heavy native cows at 24¢, reported going for export to Belgium. Later, one packer sold 4,000 Feb. heavy native cows at 22½¢, and the Association sold 2,700 Feb. also at 22½¢.

Light native cows have been kept fairly well sold up recently. The only trading so far has been 1,500 St. Paul Feb. light native cows moving at 25½¢; on this basis, heavy average points are quotable at 25¢, and very light average points at 26¢.

Branded cows were the first selection to move in volume and comprised the bulk of the week's business. Late on the opening day of the week one packer sold 42,000 and another 15,000 Jan.-Feb. branded cows at 22½¢, a 1½¢ decline; another packer booked an undisclosed quantity, estimated up to 40,000, to tanning account, and sold 4,000 Feb. outside at 22½¢; the Association sold 5,000 Feb. branded cows later at 22½¢, and two outside packers sold 5,600 more same basis.

At late mid-week, one packer sold 5,000 Jan.-Feb. bulls, basis 18½¢ for natives and 17½¢ for branded bulls, about a cent down from earlier nominal quotation but steady with last actual trading by an outside packer two weeks back.

It is understood that the Office of International Trade has established an export quota of 70,000 hides for March; 45,000 of these are to be of domestic origin and it will be provided, when official announcement is made, that they shall be well salted, heavy-weight, winter-killed hides. The remaining 25,000 are to be dry hides of foreign origin which have been in storage in this country. Announcement of the countries to which allocations are being made is expected in about a week.

Inspected cattle slaughter for week ended Feb. 22 was estimated at 278,000 head, eight percent under the 301,000 reported a week earlier, but 15 percent above the 241,000 of same week a year ago. Calf slaughter totalled 129,000

head, three percent under the 133,000 of previous week, but 30 percent over the 99,000 of same week a year ago.

**OUTSIDE SMALL PACKERS.**—The market appears very rangy on outside small packer hides. Some quote the market in a range of 18@20¢; however, quite a few cars of heavy average stock, 55/60 lb., were reported moving at 17½¢, selected, trimmed, f.o.b. outside points, while a good demand was reported for small packer bulls around 16¢ basis natives. Some moderately light stock was reported around 19¢, selected, trimmed, for all-wt. native steers and cows, with brands at a cent less; extreme light stock, 42/43 lb. avge., is said to be salable at 20@21¢ but offerings are light.

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A	500 Lb.	17 F.P.M.	159.00
G	500 Lb.	34 F.P.M.	189.00
B	1000 Lb.	11 F.P.M.	189.00
C	1000 Lb.	17 F.P.M.	199.00
J	1000 Lb.	34 F.P.M.	229.00
D	2000 Lb.	9 F.P.M.	199.00
K	2000 Lb.	17 F.P.M.	229.00
P	4000 Lb.	8 F.P.M.	299.00

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**PACIFIC COAST.**—Early this week one packer sold 4,500 Feb. hides in the Pacific Coast market at 19½c, flat, for cows, f.o.b. shipping point; further trading, said to run up to 40,000 hides, followed on basis of 19c, flat, for steers and cows, f.o.b. shipping point.

**COUNTRY HIDES.**—Country all-weight hides are usually quoted around 16@17c, flat, trimmed, with brands a cent less, but little actual trading is coming to light. Market in general is called slow.

**CALF AND KIPSKINS.**—Packer calfskins have shown independent strength throughout the week and bids were advanced gradually until at late mid-week one packer sold 20,000 March calf, and another 42,000, all at 70c for heavies, 9½/15 lb., and the same figure, 70c, for lights under 9½ lb., or 7½c per lb. over last reported trading.

In the New York market, one packer sold 5,000 skins early on trimmed basis, 5-7's bringing \$5.00, or 60c up; 7-9's sold at \$6.75, or 35c up; 9-12's sold at \$8.50, or 75c up; 12/17 kips sold at \$9.00, or \$1.50 up. Later, 3,700 more sold at further 25c advances, the 7-9's selling at \$7.00, 9-12's at \$8.75, and 12/17's at \$9.25.

Packer untrimmed kips last sold opening in the Chicago market at 35c for northern natives and 34c for southern; over-weights last sold at 32c for Jan. northern and 31c for southern. Some higher sales were reported to have been made later in one quarter but no details disclosed.

Packer regular slunks last sold at \$3.10 for Feb. skins hairless last moved at \$1.10.

There is not much open trading being reported on Chicago city calfskins; some quote the market around 48@55c, flat, for all-weights, with city kips around 30@32c flat. Country calfskins are quoted around 32@34c, flat, with country kips around 24@26c, flat.

**SHEEPSKINS.**—Production of packer shearlings and clips is still very light, although the Imperial Valley lambs are reported to be moving to market out on the West Coast. Several small lots of packer shearlings totalling about a car moved this week in a range of \$2.00@2.15 each; No. 2's are quoted around \$1.40, and No. 3's 75@80c in a nominal way. Fall clips are quiet, with some houses pulling current limited production; some quote \$2.75@3.00 nom. for clips, with top usually talked. Pickled skins are quoted around \$14.00@15.00 per doz. packer production but quiet; upwards of 150,000 doz. New Zealand shearlings are reported moving towards the States at around \$19.00@21.00 level, Packer wool pelts last sold at \$4.05 per cwt. liveweight basis; couple Iowa packers are scheduled to move pelts on bids during the coming week.

To be well informed about people connected with the industry turn to Up and Down the Meat Trail.

## WEEK'S CLOSING MARKETS

### CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week, 1946
	Week ended Feb. 27, '47	Previous Week	
Hvy. nat. str.	@23	25 @25½	@15½
Hvy. Tex. str.	@21n	@23n	@14½
Hvy. butt.	@21n	@23	@14½
Brnd'd str.	@21n	@23	@14
Hvy. Col. str.	@21n	@23	@15
Ex-light Tex.	@22½	@24	@15
str.	@22½	@24	@14½
Brnd'd cows.	@22½	@24	@15½
Hvy. nat. cows.	@22½	24 @27	@15½
Lt. nat. cows.	@18½	19 @19½n	@12
Nat. bulls	@17½	18 @18½n	@11
Brnd'd bulls.	@70	@62½	23½ @27
Calfskins	@35	34 @35	@20
Kips, nat.	@31n	30 @31n	@17½
Kips, brnd'd.	@3.10	@3.10	@1.10
Slunks, reg.	@1.10	1.00@1.10	@55
Slunks, hrls.			

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	17½@21	20 @22	@15
Brnd'd all wts.	16½@20	19 @21	@14
Nat. bulls	15½@16	15½@16	@11½
Brnd'd bulls.	14½@15	14½@15	@10½
Calfskins	48 @55n	46 @50	20½ @25
Kips, nat.	30 @32n	29 @30	@18
Slunks, reg.	@2.75	@2.75	@1.10
Slunks, hrls.	@1.00	90 @1.00	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

### COUNTRY HIDES

Hvy. str.	16 @17	16½@18	14½@15
Hvy. cows.	16 @17	16½@18	14½@15
Bulls	16 @17	16½@18	@15
Extremes	16 @17	16½@18	@15
Bulls	12 @13	12 @12½	10½@11
Calfskins	32 @34	30 @33	16 @18
Kipskins	24 @26	23 @25	@16
Horsehides	7.50@8.75	7.75@9.00	6.50@8.00

All country hides and skins quoted on flat trimmed basis.

### SHEEPSKINS

Pkr. shearlings.	2.00@2.15	2.00@2.15	@2.15
Dry pelts	25 @26	24 @26	24 @25

### FRIDAY'S CLOSINGS

#### Provisions

Stronger hogs firmed up the provisions market. Hams moved earlier in the day at 57-57½c; later sold at 58½c. Picnics were slower dropping from 38c to 37½c at close. Green bellies were quiet but a car of 10/12 quality bellies moved at a cent premium. D. S. bellies were strong, 30/40 sold at 33c; 30/50 sold at 33c and 20/30 at 34c. Loins were strong. Regular trimmings were rangy. Butts and shoulders were strong. Lard market active. P. S. lard in tank cars sold at \$29.25 f.o.b. Missouri River and \$29.50 Chicago.

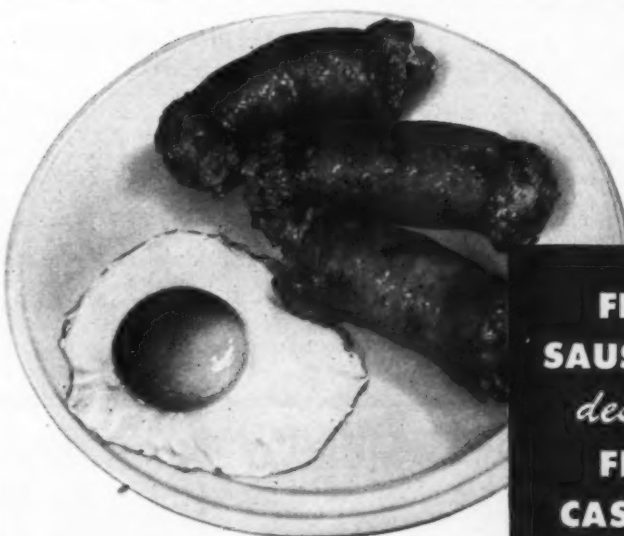
#### Cottonseed Oil

Mar., 36.50b; May, 36.50b; July, 36.00b; Sept., 31.25; Oct., 28.10b, 29.50ax; Dec., 26.54b, 26.75ax; Jan., 27.00ax. Sales, 15 lots.

### CHICAGO PROV. SHIPMENTS

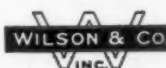
Provision shipments from Chicago for the week ended February 22, 1947:

	Week Feb. 22	Previous week	Year ago
Cured meats, pounds	17,470,000	20,445,000	12,129,000
Fresh meats, pounds	43,849,000	39,985,000	40,476,000
Lard, pounds	5,873,000	4,438,000	11,305,000



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# LIVESTOCK MARKETS *Weekly Review*

## DDT IS FEEDER'S FRIEND

A pound of DDT costing 45c was traded for a ton of beef in one of the large scale field tests in which the USDA Bureau of Entomology and Plant Quarantine cooperated with several state agencies during the bad fly season of 1945. DDT had what seemed a big year in 1946, but from reports reaching the U. S. Department of Agriculture DDT is really going into the cattle business in 1947.

Last season was the first in which civilians could really make large scale tests of the effectiveness of DDT in protecting beef cattle from the fly nuisance. Some of the results reported seem fantastic and hard to believe.

On a Kansas cattle ranch 601 animals were sprayed three times during a 60-day test period at the height of a bad fly season. They were compared with unsprayed animals that had to fight the flies. The DDT-sprayed animals gained 18,030 lbs. more than the unsprayed animals. It took 15 lbs. of DDT powder in 900 gallons of spray to do the job. The gain was 1,202 lbs. of beef for each pound of DDT. A second ranch netted 1,285 additional lbs. of beef for each pound of DDT in the sprays. A third ranch did far better and registered more than a ton of additional beef—2,306 lbs.—to each pound of DDT. These were good trades and meant money in the bank for the owners of the herds.

Feeders in the Corn Belt find it is practical to fatten cattle right through the summer, because the cattle remain comfortable and turn feed into beef. Summer feeders no longer contribute primarily to the support and multiplication of blood-sucking flies. Of course, say the entomologists, such gains occur only where the fly problem is severe. No fly spray can cause such gains where there are few flies to cause the cattle to lose much weight.

## LIVESTOCK IMPORTS-EXPORTS

The following table shows exports and imports of livestock by the United States during December, 1946, with comparisons, as compiled by the Department of Agriculture:

	Dec., 1946 No.	Dec., 1945 No.
<b>EXPORTS (domestic):</b>		
Cattle for breeding.....	2,293	3,068
Other cattle.....	369	236
Hogs (swine).....	127	12,974
Sheep.....	26	392
Horses for breeding.....	842	334
Other horses.....	7,580	2,208
Mules, asses, and burros.....	11,607	305
<b>IMPORTS (for consumption):</b>		
Cattle for breeding, free—		
Canada.....	1,813	1,443
Mexico.....	...	...
United Kingdom.....	...	...
Other countries.....	...	...
Cattle, other edible (dut.)—		
Canada—		
Over 700 pounds (dairy).....	4,233	3,634
(other).....	8	5
200-700 pounds.....	957	41
Under 200 pounds.....	386	350
Mexico—		
Over 700 pounds (dairy).....	...	...
(other).....	8,685	10,513
200-700 pounds.....	90,642	61,555
Under 200 pounds.....	...	...
Other countries.....	...	...
Hogs—		
For breeding (free).....	91	121
Edible, except for breeding <sup>1</sup> (dut.).....	7	22
Horses—		
For breeding (free).....	24	26
Other (dut.).....	518	553
Sheep, lambs, and goats, edible (dut.).....	30	289

<sup>1</sup>Number of hogs based on estimate of 200 lbs. per animal.

## MARKETING CONFERENCE

The National Marketing Conference of the United States Chamber of Commerce will be held at the Stevens hotel, Chicago, on March 10 and 11. Purpose of the meeting is to present fundamental facts about distribution and their relation to the job which must be done in expanding markets for goods and services, to re-emphasize the need for objective measurement of the effectiveness of the American distribution system and to promote understanding of the importance of effective distribution in the country's economy.

## SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection, during January 1947, by stations:

	Cattle	Calves	Hogs	Sheep and Lambs
<b>NORTH ATLANTIC</b>				
New York, Newark	37,621	44,329	181,986	228,316
Baltimore, Phila.....	24,555	4,509	117,396	7,899
<b>NORTH CENTRAL</b>				
Cint., Cleve., Indpls.....	63,851	12,892	263,679	22,925
Chicago, Elburn.....	137,170	42,112	497,057	111,998
St. Paul, Wis. group <sup>1</sup> .....	114,283	153,590	595,088	74,296
St. Louis area <sup>2</sup> .....	81,459	38,255	343,210	90,179
Sioux City.....	51,570	1,538	223,058	75,824
Omaha.....	102,735	6,398	327,914	111,311
Kansas City.....	97,676	24,463	267,470	122,696
Iowa & S. Minn. <sup>3</sup> .....	84,201	20,828	946,206	169,685
<b>SOUTHEAST<sup>4</sup></b>				
S. CENT. <sup>5</sup> .....	29,588	17,342	140,266	...
WEST <sup>6</sup> .....	136,157	51,192	337,042	134,041
<b>ROCKY MOUNT-PAKISTAN<sup>7</sup></b>				
TAILS <sup>8</sup> .....	87,917	2,111	87,214	48,462
PACIFIC <sup>9</sup> .....	87,005	19,018	157,442	141,772
Centers.....	1,085,806	438,577	4,485,030	1,309,382
Stations.....	317,333	152,282	1,359,361	232,331
Total.....	1,403,139	590,859	5,844,391	1,341,791
Jan., 1947.....	1,352,062	590,768	5,133,378	1,345,968
Dec., 1946.....	1,094,240	449,476	5,862,211	1,756,322
Av. Jan. 5-yr. (1942-46).....	...	...	...	...

Other animals slaughtered during January: Horses, 25,870; Goats, 542. Percentages based on corresponding period of 1946, December 1946, and 5-year average.

<sup>1</sup>Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>2</sup>Includes St. Louis Natl. Stock Yards, East St. Louis, Ill., and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes South St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., and Fort Worth, Tex. <sup>6</sup>Includes Denver, Colo., and Ogden, Salt Lake City, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

## JAN. BUFFALO LIVESTOCK

	Cattle	Calves	Hogs	Sheep
Receipts.....	27,317	8,755	6,839	57,613
Shipments.....	16,859	5,572	3,989	49,415
Local slaughter.....	10,362	3,373	2,769	7,966

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## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on February 26, 1947, reported by the Production & Marketing Administration:

**HOGS** (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

### BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$26.00-28.00	\$22.75-25.00	\$	\$	\$
140-160 lbs.	27.00-28.75	24.75-28.25	28.00-28.50	27.50-28.25	28.50 only
160-180 lbs.	28.25-29.00	27.00-29.00	28.25-28.50	28.00-28.50	28.50 only
180-200 lbs.	28.50-29.00	28.75-29.00	28.50-29.00	28.50-28.60	28.50 only
200-220 lbs.	28.75-29.00	28.75-29.00	28.50-29.00	28.50-28.60	28.50 only
220-240 lbs.	28.50-29.00	28.50-29.00	28.50-29.00	28.50-28.60	28.50 only
240-270 lbs.	28.35-28.85	28.25-29.00	28.50-29.00	28.25-28.50	28.50 only
270-300 lbs.	28.15-28.75	28.00-28.50	28.50 only	27.85-28.35	28.50 only
300-330 lbs.	28.00-28.35	27.75-28.25	28.50 only	27.65-28.00	28.50 only
330-360 lbs.	27.50-28.10	27.50-28.00	28.50 only	27.50-27.75	28.50 only

Medium:

100-220 lbs.	26.50-28.50	25.50-28.75	28.00-28.50	27.50-28.25	28.00-28.25
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**ROWS:**

Good and Choice:

270-300 lbs.	25.50-25.75	25.50-25.75	27.00-27.50	25.00-25.25	26.50-27.00
300-330 lbs.	25.50-25.75	25.50-25.75	27.00-27.50	25.00-25.25	26.50-27.00
330-360 lbs.	25.50-25.75	25.50-25.75	27.00-27.50	25.00-25.25	26.50-27.00
360-400 lbs.	25.25-25.75	25.50-25.75	27.00-27.50	25.00-25.25	26.50-27.00

Good:

400-450 lbs.	25.25-25.50	25.00-25.75	27.00-27.50	24.75-25.00	26.50-27.00
450-550 lbs.	25.00-25.50	24.25-25.25	27.00-27.50	24.75-25.00	26.50-27.00

Medium:

250-550 lbs.	24.00-25.25	23.25-25.25	26.50-27.00	24.50-25.00	26.00-26.25
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**PIGS** (8ltr.) Med. to Ch.:

90-120 lbs.	22.00-27.00	16.00-23.00			
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### SLAUGHTER CATTLE, VEALERS AND CALVES:

**STEERS, Choice:**

700-900 lbs.	25.00-27.00	25.00-27.00	24.00-27.00	23.75-26.75	24.25-27.00
900-1100 lbs.	26.00-28.00	25.00-27.50	24.50-28.00	24.50-27.25	24.75-27.50
1100-1300 lbs.	26.50-29.00	25.50-28.00	25.50-29.00	25.00-27.50	24.75-27.50
1300-1500 lbs.	27.50-29.00	25.50-28.00	26.00-29.00	25.00-27.50	24.75-27.50

**STEERS, Good:**

700-900 lbs.	22.00-25.00	21.00-25.00	21.00-24.25	20.75-24.50	19.50-24.50
900-1100 lbs.	24.00-26.00	22.00-25.50	21.50-25.00	21.25-25.00	19.50-24.75
1100-1300 lbs.	24.50-26.50	22.00-25.50	22.50-25.50	21.75-25.00	19.75-24.75
1300-1500 lbs.	24.50-27.00	22.00-25.50	22.50-25.50	21.75-25.00	19.75-24.75

**STEERS, Medium:**

700-1100 lbs.	17.50-24.00	16.50-21.00	17.50-22.00	16.25-21.75	15.00-19.75
1100-1300 lbs.	18.50-24.00	17.50-23.00	19.00-22.25	19.00-21.75	15.00-19.75

**STEERS, Common:**

700-1100 lbs.	15.00-18.00	14.50-17.50	14.00-17.50	13.00-16.25	12.50-15.00
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**HEIFERS, Choice:**

600-900 lbs.	23.00-25.00	24.00-26.00	22.75-25.75	22.50-25.00	22.50-25.00
900-1000 lbs.	23.50-26.00	24.00-26.00	22.75-25.75	22.75-25.50	22.75-25.00

**HEIFERS, Good:**

500-800 lbs.	21.00-23.00	19.50-24.00	20.00-22.75	19.00-22.50	18.50-22.75
800-1000 lbs.	22.00-23.50	20.00-24.00	20.00-22.75	19.25-22.75	18.75-22.75

**HEIFERS, Medium:**

500-900 lbs.	17.00-21.00	15.50-20.00	15.50-20.00	14.00-19.25	14.50-18.75
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**HEIFERS, Common:**

500-900 lbs.	14.00-17.00	12.50-15.50	12.00-15.50	12.25-14.60	12.00-14.50
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**COWS (All Weights):**

Good	15.50-17.50	15.00-16.50	14.50-16.25	14.00-16.00	13.50-15.50
Medium	13.50-15.50	12.75-15.00	12.75-14.50	12.75-14.00	12.25-13.50
Cut. & com.	10.75-13.50	10.75-12.75	11.00-12.75	11.00-12.75	10.25-12.25
Canner	10.00-10.75	9.50-10.75	10.00-11.00	9.50-11.00	9.50-10.25

**BULLS (Vigs. Excl.). All Weights:**

Beef, good	15.00-16.00	15.75-16.25	14.50-15.25	15.25-16.00	15.75-16.00
Sausage, good	15.50-16.50	15.25-15.75	14.75-15.25	14.75-15.50	15.50-16.00
Sausage, medium	14.00-15.50	13.50-15.25	12.75-14.75	13.00-14.75	13.50-15.50
Sausage, cut. & com.	12.50-14.00	10.50-13.50	11.00-12.75	11.00-13.00	11.00-13.50

**VEALERS:**

Good & choice	23.00-28.00	20.00-29.00	18.00-22.50	22.00-27.00	20.00-29.00
Com. & med.	11.00-23.00	11.00-20.00	11.00-18.00	12.00-22.00	12.00-20.00
Cull	10.00-11.00	8.50-11.00	9.00-11.00	9.00-12.00	8.00-12.00

**CALVES:**

Good & choice	17.00-20.00	18.00-22.00	17.50-20.00	18.00-21.00	18.00-21.00
Com. & med.	11.00-18.00	12.00-18.00	11.00-17.50	12.00-18.00	10.50-18.00
Cull	10.00-11.00	9.00-12.00	9.00-11.00	9.00-12.00	9.00-10.50

### SLAUGHTER LAMBS AND SHEEP:

**LAMBS:**

Good & choice	23.25-24.00	23.50-24.25	22.75-23.25	23.00-23.40	23.25-23.75
Medium & good	18.75-22.75	18.50-23.00	17.50-22.50	19.75-22.50	18.50-23.00
Common	15.00-18.00	14.50-17.50	14.00-17.00	16.50-19.50	15.00-18.25

**EWES:**

Good & choice	9.00-9.50	7.50-8.25	8.50-9.00	8.25-8.85	8.25-8.75
Common & med.	7.00-8.75	6.00-7.25	7.00-8.50	6.75-8.00	6.75-8.00

Quotations on woolled stock based on animals of current seasonal market weights and wool growth. Those on shorn stock on animals with No. 1 and No. 2 pelts.

Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

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MIDWEST METAL PRODUCTS, INC.  
515 Archibald Ave. Kansas City, Mo.

## Superior Packing Co.

Price Quality Service

Chicago



St. Paul

DRESSED BEEF  
BONELESS BEEF and VEAL

Carlots

Barrel Lots

## SLAUGHTER REPORTS

Special reports to THE NATIONAL  
PROVISIONER showing the number  
of livestock slaughtered at 15 centers  
for the week ended Feb. 22, 1947.

### CATTLE

	Week ended Feb. 22	Prev. week	Cor. week, 1946
Chicago	24,421	32,485	25,182
Kansas City	16,811	19,223	18,849
Omaha	27,046	26,927	25,520
East St. Louis	12,128	16,434	9,866
St. Joseph	11,075	9,908	8,234
Sioux City	11,252	12,852	12,599
Wichita	3,080	5,153	2,262
Philadelphia	2,957	1,811	2,572
Indianapolis	2,981	2,919	2,682
New York & Jersey City	8,287	9,125	12,122
Oklahoma City	6,960	8,921	4,789
Cincinnati	5,799	6,581	5,806
Denver	8,919	7,255	6,668
St. Paul	18,043	20,028	13,615
Milwaukee	3,451	3,811	3,121

Total ..... 163,160 182,593 153,361  
\*Cattle and calves.

### HOGS

Chicago	76,431	82,006	62,149
Kansas City	38,787	42,133	22,526
Omaha	43,802	54,336	34,046
East St. Louis	45,477	60,240	41,981
St. Joseph	26,650	5,994	12,833
Sioux City	43,635	42,597	29,015
Wichita	2,843	2,150	1,675
Philadelphia	2,966	9,647	8,504
Indianapolis	23,116	21,483	13,683
New York & Jersey City	30,679	34,559	38,332
Oklahoma City	8,269	8,698	7,129
Cincinnati	11,526	12,791	8,710
Denver	14,187	13,985	12,219
St. Paul	23,006	31,505	21,121
Milwaukee	3,888	5,518	3,404

Total ..... 395,892 427,632 317,307  
\*Includes National Stock Yards, E.  
St. Louis, Ill., and St. Louis, Mo.

### SHEEP

Chicago	12,045	15,617	12,600
Kansas City	22,155	22,813	24,373
Omaha	23,787	25,785	33,365
East St. Louis	4,612	7,988	4,713
St. Joseph	14,294	18,789	12,070
Sioux City	11,675	16,422	18,830
Wichita	2,929	3,540	1,476
Philadelphia	9,478	2,068	2,519
Indianapolis	180	1,204	1,399
New York & Jersey City	43,190	63,521	46,942
Oklahoma City	906	2,500	1,542
Cincinnati	95	568	528
Denver	8,596	13,720	15,162
St. Paul	8,237	11,155	19,256
Milwaukee	1,670	1,725	953

Total ..... 163,939 207,253 195,737  
\*Not including directs.

### NEW YORK LIVESTOCK

Livestock prices at Jersey  
City, February 25, 1947:

CATTLE:	
Steers, gd.	25.00
Steers, med. gd.	23.50
Bulls, sausage	15.00@16.00
Cows, cnt. & can.	10.00@13.00

CALVES:	
Vealers, com-med.	23.00@24.00
Vealers, gd. to ch.	31.00
Vealers	20.00@21.00
Med.	18.00
Cull to com.	13.50@14.00
Cull	12.00

HOGS:	
Gd. & ch.	27.50@28.00

LAMBS:	
Gd. & ch.	24½

Receipts of salable live-  
stock at Jersey City and 41st  
St., New York Market for  
week ended February 22,  
1947:

	Cattle	Calves	Hogs	Sheep
Salable	397	677	432	226
Total (incl. directs)	4,517	7,892	15,054	32,674
Previous week:				
Salable	603	668	634	...
Total (incl. directs)	5,749	7,468	16,426	46,124

\*Including hogs at 31st street.  
Marjoram, Chilean ..... 18 21

## CORN BELT DIRECT TRADING

Reported by Office of Production &  
Marketing Administration.Des Moines, Ia., Feb. 27.—  
At the 10 concentration yards  
and 11 packing plants in  
Iowa and Minnesota, hog  
prices were \$1.75 to \$2.00  
higher than a week earlier.

Hogs, good to choice:

160-180 lb.	\$25.50@27.50
180-240 lb.	27.25@28.10
240-330 lb.	27.25@28.10
300-360 lb.	27.25@28.00

Sows:

270-330 lb.	\$24.75@26.00
400-550 lb.	24.50@26.00

Receipts of hogs at Corn  
Belt markets for the week  
ended Feb. 27, were as fol-  
lows:

	This week	Same day last wk.
Feb. 21	35,000	28,000
Feb. 22	28,200	39,000
Feb. 23	18,700	47,500
Feb. 24	15,500	43,000
Feb. 25	37,000	34,400
Feb. 26	38,400	31,100

## RECEIPTS AT CHIEF CENTERS

Receipts at leading mar-  
kets for the week ended Feb-  
ruary 22, were reported to be  
as follows:

### AT 20 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Feb. 22	206,000	260,000	149,000
Feb. 15	203,000	284,000	152,000
1946	200,000	347,000	208,000
1945	192,000	226,000	169,000
1944	171,000	650,000	177,000

### AT 11 MARKETS,

WEEK ENDED:	Hogs
Feb. 22	302,000
Feb. 15	329,000
1946	380,000
1945	411,000
1944	728,000

### AT 7 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Feb. 22	233,000	381,000	213,000
Feb. 15	285,000	413,000	261,000
1946	279,000	466,000	383,000
1945	252,000	318,000	225,000
1944	238,000	861,000	242,000

## SOUTHERN LIVESTOCK KILL

Livestock slaughtered in  
packing plants and abattoirs  
during January, 1947, in  
Alabama, Florida and Georgia  
amounted to:

	Jan., 1947	Jan., 1946
Cattle	52,151	36,431
Calves	23,111	15,494
Hogs	175,051	147,897
Sheep	51	49

## PACIFIC COAST LIVESTOCK

Receipts for five days ended  
Feb. 20:

	Cattle	Calves	Hogs	Sheep
Los Angeles	8,500	1,050	2,225	150
San Francisco	600	140	950	1,175
Portland	2,373	250	915	1,015



## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 22, 1947, as reported to THE NATIONAL PROVIDER:

### CHICAGO

Armour, 1,452 hogs; Swift, 773 hogs; Wilson, 2,310 hogs; Western, 120 hogs; Agor, 4,065 hogs; Shippers, 46,453 hogs; Others, 20,161 hogs.  
Total: 24,421 cattle; 5,272 calves; 33,536 hogs; 12,045 sheep.

### KANSAS CITY

Cattle	Calves	Hogs	Sheep
Armour ... 4,635	1,157	2,031	4,075
Cudahy ... 2,323	685	580	4,800
Swift ... 3,502	1,237	3,110	8,627
Wilson ... 1,907	421	1,228	2,141
Cambell ... 352	...	...	...
U.S.P. ... 5,208	25	1,348	9,555
Others ...	...	...	...
Total ... 18,390	3,725	8,297	29,198

### OMAHA

Cattle	Calves	Hogs	Sheep
Armour ... 8,491	7,859	4,501	...
Cudahy ... 4,938	2,246	7,181	...
Swift ... 6,893	3,675	6,205	...
Wilson ... 3,946	2,811	...	...
Independent ...	1,259	...	...
Others ...	6,121	...	...

Cattle and calves: Eagle, 46; Great-er Omaha, 126; Hoffman, 59; Roth-ald, 477; Roth, 196; Liv. Stock, 317; Kegan, 1,215; Merchants, 45; Corri-gan, 2.  
Total: 26,949 cattle and calves; 25,352 hogs and 17,087 sheep.

### E. ST. LOUIS

Cattle	Calves	Hogs	Sheep
Armour ... 2,616	1,250	3,687	1,808
Swift ... 4,305	2,172	3,922	2,024
Wilson ... 1,175	...	2,561	221
Krey ...	...	90	...
Hell ...	...	897	...
Laclede ...	...	1,532	...
Selhoff ...	...	...	...
Others ... 4,138	245	2,454	559
Shippers ... 4,595	4,509	13,738	...
Total ... 16,723	8,179	28,812	4,612

### SIoux CITY

Cattle	Calves	Hogs	Sheep
Cudahy ... 4,875	68	12,377	2,719
Armour ... 5,075	53	17,157	2,639
Swift ... 3,818	50	7,583	2,135
Others ... 308	...	...	...
Shippers ... 14,700	5	10,458	974
Total ... 29,926	176	48,575	8,458

### ST. JOSEPH

Cattle	Calves	Hogs	Sheep
Swift ... 3,448	536	3,744	10,826
Armour ... 3,213	432	3,470	3,466
Others ... 4,325	299	991	1,388
Total ... 10,986	1,267	8,205	15,680

Does not include 1,902 cattle and 19,241 hogs bought direct.

### WICHITA

Cattle	Calves	Hogs	Sheep
Cudahy ... 1,151	680	2,180	2,929
Guggen-heim ... 424	...	...	...
Dunn ...	...	32	...
Osterberg ...	113	565	...
Sunflower ...	36	66	...
Others ... 2,262	...	490	157
Total ... 4,046	680	3,333	3,086

### OKLAHOMA CITY

Cattle	Calves	Hogs	Sheep
Armour ... 2,813	259	1,202	580
Wilson ... 2,700	478	1,336	168
Others ... 457	4	487	...
Total ... 5,970	771	3,085	757

Not including 219 cattle; 5,184 hogs and 239 sheep bought direct.

### CINCINNATI

Cattle	Calves	Hogs	Sheep
Gall's ...	...	...	142
Kahn's ...	...	4,027	...
Lorey ...	...	416	...
Meyer ...	...	2,038	...
Schlichter ...	137	90	...
Schroth ...	113	...	...
National ...	242	...	2,790
Others ... 2,060	861	3,158	49
Total ... 2,552	951	12,435	191

Not including 3,479 cattle and 1,744 hogs bought direct.

## FORT WORTH

Cattle	Calves	Hogs	Sheep
Armour ... 1,244	2,182	1,966	6,862
Swift ... 1,173	1,009	2,180	6,120
Donnet ... 541	...	391	...
City ...	...	83	...
Rosenthal ... 245	0	...	...
Total ... 3,203	3,837	4,630	12,982

## DENVER

Cattle	Calves	Hogs	Sheep
Armour ... 1,605	125	4,321	5,620
Swift ... 1,926	85	5,174	3,858
Cudahy ... 748	118	2,005	1,991
Others ... 3,095	221	1,631	552
Total ... 7,434	559	13,221	12,021

## ST. PAUL

Cattle	Calves	Hogs	Sheep
Armour ... 5,186	4,123	7,521	1,604
Bartusch ... 485	...	...	...
Cudahy ... 1,066	2,587	...	993
Hirkin ... 828	...	...	...
Superior ... 1,929	...	...	...
Swift ... 5,805	6,207	12,709	4,040
Others ... 2,544	1,892	3,376	1,660
Total ... 18,043	14,759	23,006	8,237

## TOTAL PACKER PURCHASES

	Week ended Feb. 22	Prev. week Feb. 15	Cor. week 1946
Cattle	168,633	177,710	159,003
Hogs	213,067	230,302	199,367
Sheep	124,954	156,684	151,941

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Feb. 21 ...	1,755	796	11,797	3,205
Feb. 22 ...	1,194	55	5,443	2,538
Feb. 23 ...	13,741	2,430	7,832	4,424
Feb. 24 ...	8,728	1,291	8,788	4,053
Feb. 25 ...	11,599	912	12,354	6,191
Feb. 26 ...	5,000	800	11,500	5,000
Week	38,760	5,433	40,474	20,569
Wk. ago. 41,020	5,815	48,077	15,947	...
1946 ...	41,829	3,402	60,890	44,400
1945 ...	49,944	3,248	53,120	24,623

\*Including 633 cattle, 1,112 calves, 12,052 hogs and 1,390 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Feb. 21 ...	1,274	134	1,956	2,857
Feb. 22 ...	202	...	131	1,025
Feb. 23 ...	3,905	...	1,389	1,855
Feb. 24 ...	3,069	178	493	2,026
Feb. 25 ...	4,873	58	2,228	3,448
Feb. 26 ...	3,000	100	1,000	2,500
Week	14,790	567	2,558	7,213
Wk. ago. 14,790	567	2,558	7,213	...
1946 ...	21,656	1,229	9,034	10,908
1945 ...	20,663	514	8,265	7,453

### FEBRUARY RECEIPTS

	1947	1946
Cattle	176,748	171,428
Calves	19,376	13,785
Hogs	231,651	333,514
Sheep	89,632	235,984

### FEBRUARY SHIPMENTS

	1947	1946
Cattle	66,601	90,480
Hogs	22,145	49,199
Sheep	37,973	50,178

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, Feb. 27, 1947:

	Week ended Feb. 27	Prev. week Feb. 20
Packers' purch.	25,822	26,219
Shippers' purch.	7,656	5,620
Total	33,478	31,839

## CANADIAN SLAUGHTER

	Jan. 1947	Jan. 1946
Cattle	109,166	139,635
Calves	22,330	29,590
Hogs	378,686	477,592
Sheep	65,500	87,625

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Boston, Mass.

F. C. Rogers Co.  
Philadelphia, Pa.



A. L. Thomas  
Washington, D. C.

# MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service.)

## WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending Feb. 22, 1947...	10,987	2,751	1,737
	Week previous	9,885	2,018	1,764
	Same week year ago	7,815	2,207	1,388
	Same week year ago	4,721	1,901	897
COWS, carcass	Week ending Feb. 22, 1947...	5,331	1,357	1,325
	Week previous	5,331	1,357	1,325
	Same week year ago	4,721	1,901	897
	Same week year ago	4,721	1,901	897
BULLS, carcass	Week ending Feb. 22, 1947...	174	7	9
	Week previous	270	18	74
	Same week year ago	476	22	215
	Same week year ago	476	22	215
VEAL, carcass	Week ending Feb. 22, 1947...	15,290	1,493	999
	Week previous	17,636	862	498
	Same week year ago	19,590	746	515
	Same week year ago	19,590	746	515
LAMB, carcass	Week ending Feb. 22, 1947...	45,412	9,350	10,235
	Week previous	41,434	9,173	13,060
	Same week year ago	47,588	6,725	16,387
	Same week year ago	47,588	6,725	16,387
MUTTON, carcass	Week ending Feb. 22, 1947...	6,752	1,495	1,310
	Week previous	7,890	1,886	1,145
	Same week year ago	7,351	481	1,471
	Same week year ago	7,351	481	1,471
PORK cuts, lbs.	Week ending Feb. 22, 1947...	2,157,121	999,055	321,547
	Week previous	2,705,677	1,014,391	315,714
	Same week year ago	1,979,027	358,181	39,252
	Same week year ago	1,979,027	358,181	39,252
BEEF cuts, lbs.	Week ending Feb. 22, 1947...	13,647	...	...
	Week previous	121,671	...	...
	Same week year ago	440,005	...	...
	Same week year ago	440,005	...	...

## LOCAL SLAUGHTERS

CATTLE, head	Week ending Feb. 22, 1947...	8,193	2,957	...
	Week previous	9,125	3,272	...
	Same week year ago	11,633	2,572	...
	Same week year ago	11,633	2,572	...
CALVES, head	Week ending Feb. 22, 1947...	9,976	2,068	...
	Week previous	8,656	1,811	...
	Same week year ago	5,542	2,473	...
	Same week year ago	5,542	2,473	...
HOGS, head	Week ending Feb. 22, 1947...	30,679	2,996	...
	Week previous	34,559	9,647	...
	Same week year ago	36,212	8,504	...
	Same week year ago	36,212	8,504	...
SHEEP, head	Week ending Feb. 22, 1947...	43,190	9,478	...
	Week previous	54,780	2,086	...
	Same week year ago	65,884	2,519	...
	Same week year ago	65,884	2,519	...

Country dressed product at New York totaled 6,678 veal, 9 hogs and 102 lambs. Previous week 6,707 veal, 4 hogs and 95 lambs in addition to that shown above.

# WEEKLY INSPECTED SLAUGHTER

A slight decrease was noted in federally inspected slaughter at 32 livestock centers during the week ended February 22. The legal holiday, as well as the snow-hampered roads, contributed to the decrease. Slaughter of cattle and calves was considerably larger than a year ago, while hog slaughter was about the same and sheep and lamb kill was under a year earlier.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC	New York, Newark, Jersey City...	8,287	30,679	43,190
	Baltimore, Philadelphia	5,111	1,123	22,069
	1,123	22,069	1,968	
	1,123	22,069	1,968	
NORTH CENTRAL	Cincinnati, Cleveland, Indianapolis...	13,357	4,356	53,135
	Chicago, Elburn	27,825	13,309	76,431
	St. Paul-Wis. Group	24,863	37,361	86,420
	St. Louis Area	13,429	6,307	45,477
SOUTHEAST	Sioux City	11,252	290	43,635
	Omaha	25,497	1,549	43,802
	Kansas City	16,811	4,921	38,787
	Iowa & So. Minn.	18,490	4,870	170,424
SOUTH CENTRAL WEST	...	4,065	2,626	24,039
	...	23,598	8,861	52,506
	...	8,458	491	15,334
	...	16,058	3,100	22,693
PACIFIC	...	217,101	99,010	725,431
	...	235,128	101,512	807,835
	...	172,835	65,217	70,418
	...	172,835	65,217	70,418

\*Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. \*Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. \*Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. \*Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. \*Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas, St. Louis, Mo., Ogden and Salt Lake City, Utah. \*Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

## SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogs
Week ended Feb. 21	1,718	673	14,111
Last week	1,512	510	13,698
Last year	1,202	435	15,173

## FOR ADDITIONAL CLASSIFIED ADS SEE PAGE 61 OPPOSITE

### MISCELLANEOUS

#### WANTED SHEEP CASINGS

Require substantial quantities sheep casings for technical purposes. Due to nature of use, need casings with more body than Spinners and caliber mainly over 20 millimeter. Cannot use shorts. Please advise description, quantities and prices. Will pay for samples. W-451, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co., P. O. Box 6669 Los Angeles 22, Calif.

#### Attention: Custom Slaughterer

We desire to have cattle custom killed (Kosher) in Chicago for shipment east. Write full particulars to W-438, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

CATTLESWITCHES WANTED: Please write or call Kaiser-Reismann Corp., 230 Java St., Brooklyn 22, N. Y. Phone Evergreen 9-5953.

WANTED TO BUY: Small packer butcher and country calf skins and hides. Lee Root, Dunkirk, New York.

### MISCELLANEOUS

GOVERNMENT INSPECTION plant in Chicago, Illinois, wants a commission killer who has room for 2000 hogs and 500 cattle. W-425, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: By Chicago retailer, 100, 50¢ tube of pure lard. W-453, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: 15,000 cases 6/10 1045 or better specific gravity tomato puree. S. E. Mighton Company, Bedford, Ohio.

### EQUIPMENT FOR SALE

FOR SALE all in excellent condition the following:

1—Buffalo BG 66 large grinder with 25 HP motor	\$800.00
1—Buffalo B 43 Silent cutter with 25 HP motor	950.00
1—Buffalo 400# Mixer with motor	450.00
1—Buffalo 200# Stuffer	425.00
1—New Jourdan Cooker complete with pump and motor	450.00
1—New 8x8 11 double smoke house complete	500.00
1—100 gallon steam jacketed kettle	175.00
1—Measuring device complete	175.00
1—Exact weight scale	65.00
1—Platform scale	40.00
1—New Westinghouse Compressor with motor	195.00

All machinery FOB plant (located in South)—Motors are 3 phase—220 Volt or standard.

FS-456, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### Meat Packers—Attention

FOR SALE: 1—Oppenheimer fatback skinner; 2—stainless steel 1400 gal. jacketed, agitated, kettles; 3—stainless steel jacketed 40-gal. kettles; 1-50 gal., 2-60 gal., 1-80 gal. aluminum jacketed kettles; 70-aluminum and stainless steel 30 gal. jacketed kettles; 2—Allbright-Nell 4x9 lard rolls; 1—Brecht 1000 lb. meat mixer; 1—Hottmann 24 cutter and mixer. Send us your inquiries.

WHAT HAVE YOU FOR SALE? Consolidated Products Co. Inc., 14-19 Park Row New York City, N.Y.

### EQUIPMENT FOR SALE

For Sale: 2 Complete Stokers—Brownell #3650. Master motor, 1 H.P., 3 ph., 60 cycle, 220/440 volt, 325 lbs. per hour, \$750.00 each f.a.b. Cincinnati, Ohio.

1 Boss Fat Back Skinner, General Electric motor, 3 H.P., 3 ph., 60 cycle, 220/440 volt. (see page 56 Clint. Butchers Supply Catalog No. A-46)—Make Offer.

1 Triumph Mixer, 700# capacity, 5 H.P. Western Electric motor, 440 volts, 12.7 amperes—Make Offer.

1 York Ammonia Refrig. Unit, fully equipped. F.R. 800, 1.5, Century Motor, 1 H.P., 3 ph., 60 cycle, 220/440 volt—Make Offer.

1 Boss 6 Blade Silent Cutter—250# capacity, Motor 25 H.P., 440 volt A.C., 90.5 amperes per terminal, 60 cycle, 1120 RPM at full load, with unloader and motor. (see page 157 Clint. Butchers Supply Catalog No. A-46)—Make Offer.

For further information write—THE IDEAL PACKING CO., 2129 Baymiller St., Cincinnati 14, Ohio.

FOR SALE: Brine pumps, Weiman; 2—2 1/2—3-inch 61 Boss grinder; 250-pound silent cutter with unloader; 35 Worm dump mixer, very little used, complete with Motors, 220 Volts, 3 Phase, 60 Cycle; Howe Weightograph portable pan scale, 500 pounds capacity; Smith's exact weight scale, 60 pounds capacity; 7 by 5 foot cooler, stainless steel baffle coil Freon compressor; Burroughs electric bookkeeping machine; Heat control regulator; miscellaneous items. Write P.O. Box 6847, Pittsburgh, Pa.

FOR SALE: Diamond 'Hog' No. 33 right hand roller bearing with cast steel discs, flexible coupling, cast iron base for motor and hog motor, 40 H.P., 1200 R.P.M., 220 volts, A.C., and starter. Practically new. Ready for immediate delivery, located in northeastern Ohio plant. FS-456, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: New, hot dipped tin pans, 17" wide, 20 1/2" long, 7" deep. Handles on ends and sides. Ready Foods Canning Corp., 1216 Story Ave., Louisville 6, Ky.

FOR SALE: 10,000 feet of beef rail—\$0.65 per pound. Immediate delivery, Aaron Equipment Company, 1347 S. Ashland Ave., Chicago 8, Ill. Phone Chesapeake 5300.

# CLASSIFIED ADVERTISING

(Indicated) set solid. Minimum 20 words \$3.00, additional words 15c each. "Position wanted," special rate: minimum 20 words \$2.00, additional words 10c each. Count address

or box number as 8 words. Headline 75c extra. Listing advertisements 75c per line. Displayed: \$7.50 per inch. 10% discount for 3 identical insertions.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

## POSITION WANTED

**ACCOUNTANT** desires position as office or general manager, thirty years of experience in cattle, calves and lamb slaughtering operations. Full knowledge of B.A.I. inspection and all other regulations governing a slaughter house. Prefer Los Angeles, California, territory but will entertain propositions in other areas. W-440, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

**MEAT PACKING EXECUTIVE:** Having practical knowledge of all packing house operations, including accounting, slaughtering, sausage making, cuts, yields, production, sales, handling labor. Prefer eastern location. Available now. W-441, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

## PACKERS! ATTENTION!

Practical sausage expert available for limited time. Check and correct sausage production, eliminate discoloration. Results guaranteed. Wm. F. Banister, 1600 Columbus Ave., Bay City, Michigan, Phone 6556.

**GENERAL SUPERINTENDENT:** With all around practical packing house operating experience in all departments. Large and small plant experience as superintendent. Can handle labor and get results. W-442, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

**MANAGER,** superintendent, practical, efficient, slaughtering, cutting, boning, sausage, canning, curing, rendering. Oils, glue, feeds, etc. Excellent references. W-443, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

**EXPERT SAUSAGEMAKER** and foreman desires position with reliable concern. Life time experience. Can furnish best references. age 35. Oliver Musgrave, 2532-14th St. N.W. Apt. 1, Washington D.C.

**OFFICE MANAGER,** accountant thoroughly experienced in packing house operations, costs, yields, accounting, departmentals, traffic, credits, finance. W-423, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**POSITION WANTED:** Salesman with established customers desires additional line for New England states territory calling on meat markets and provisioners. W-429, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

**INDUSTRIAL ENGINEER,** fully experienced in packinghouse methods qualified to set up complete incentive plant in an established plant. W-430, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SALES AND MERCHANDISING manager,** proven ability, experienced, age 30, desires new connection. W-455, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**Superintendent or killing foreman,** Practical man. References. W-454, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## HELP WANTED

**PLANT SUPERINTENDENT:** To take complete charge of new all modern packing plant located in the southeast. This is a permanent position with a bright future for the man who qualifies. Later have working knowledge of all killing and cutting operations, curing, sausage manufacture, dry rendering and general plant maintenance. Prefer man of middle age with small plant experience and willing to assume full responsibilities for all plant operations handling 50 hogs and 9 cattle per hour. Please state salary expected, age, nationality and history of your experience including names of past employers together with at least three references whom we may contact at once. All communications will be held in strictest confidence and a personal interview will be arranged if references are O.K. W-444, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Skilled Cattle Butcher

Opportunity to become assistant foreman in medium sized beef dressing plant in Los Angeles area. A returned G.I. sergeant, or good farm young man who has settled in southern California who is a good cattle butcher and would like to become assistant foreman with the opportunity of later becoming head foreman. Only good leader of men and one who likes good beef dressing need apply. W-481, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**A REAL SUPERINTENDENT** wanted by a southern packer. Must know beef, hogs and sausage and be able to handle all departments. Give full details and salary expected in first letter. Your letter will not be answered unless full particulars are given. Write to W-482, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SALESMEN,** Sausage casings. Long established firm offers good opportunity. Choice territories. Salary and commission. W-449, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

## HELP WANTED

**BEEF SALES MANAGER** with eastern and Chicago connections to handle carload beef sales for modern federally inspected beef killing plant located in northern Indiana near Chicago. Established since 1910 with high class reputation in the trade. Killing predominantly good class steers. State age, past experience and salary expected. W-445, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Young man with some packing house experience preferably on sausage casings. This position is on the west coast and has possibilities for a very good future for the right man. References and detailed information on present background. W-446, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**PRACTICAL PLANT superintendent** wanted. Experienced in slaughtering, cutting, boning, sausage manufacturing, edible and inedible operations. State age, past experience and family status. Opportunity for the man who can qualify. W-352, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Packinghouse superintendent. Must have practical experience in slaughtering cattle, calves, and hogs. State age, experience and salary expected. W-447, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**MEDIUM sized Wisconsin packer** has opening for an experienced sausage cooker and smoker. State experience and qualifications. W-448, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## BUSINESS OPPORTUNITIES

**ESTABLISHED** meat concern catering to hotels, restaurants and institutions, would like to handle exclusively in this territory a quality brand of meats and meat products. For further information write Asin Market, 164 State Street, Rochester 4, N. Y.

**WORKING PARTNER WANTED:** Or will sell, small wholesale provision house manufacturing strictly Italian products. Located in metropolitan New York area. Good business opportunity. W-413, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

**MODERN SLAUGHTER HOUSE** for rent, \$75.00 a month. Good building 40 by 60. Fine coolers, Twin York. Good opportunity. Write for full details to Fred W. Priller, 1033 S. Wayne St., St. Marys, Ohio.

## PLANTS FOR SALE

**FOR SALE:** Large buildings in good condition, approximately 20,000 sq. ft. under one roof. Brick slaughter house, 10x36 ft. New, 2-ton electric hoist. New refrigeration plant, 24x26 ft. divided in two rooms. Mitts & Merrill hog. A freezer and cooler with quick freeze. Place could be used as rendering plant, soap factory or such. Plenty waste material can be bought nearby. On good highway. Six acres clear ground. Bungalow with modern conveniences. Fiddle Farm, Route 1, Millville, N. J. Phone BRinton 812.

**FOR SALE:** Good profitable sausage factory, garage for six trucks, seven trucks and ten lots included in the sale, now working a radius of one hundred miles. FS-421, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**FOR SALE:** Going small packing plant and retail meat market doing excellent business on express highway in thriving city in southeastern Indiana. Plenty of live stock in vicinity. FS-434, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**FOR SALE:** Packing plant and 500 lockers in good territory. In operation for 10 years on a wholesale basis. Closed now for remodeling. Sausage room, killing, rendering, good coolers mostly all new. Building 50x175. A good buy at \$75,000. Paul Umsted, Anadarko, Oklahoma.

**FOR SALE:** Complete, modern equipped mid-western meat packing plant. Capacity 5000 hogs, 2000 cattle per week. Forty years' profitable operating record. Address FS-455, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**PACKING HOUSE:** In the Midwest, heart of the cattle, hog and feeding belt. 70% of killing live stock in radius of 25 miles of plant. Near enough to Kansas City, Omaha and St. Louis to take overflow with a profit on live stock. Plant 95% complete, erected under B.A.I. Specifications, local labor, have own water supply, sewer disposal, 43 acres on running stream of water, east and west main line railroad. Plant can produce 90 hogs an hour and 35 head of cattle. Two chill rooms ready. Second room can take total tonnage of the top rooms. Shipment to west coast 3rd morning delivery by trucks and 4th by R.R. 5th morning delivery by R.R. Owner has to sell, under doctor's orders to stop, and move to warmer climate. Good wholesale account now selling from present plant. Will sell the building also, if needed. W-432, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.

## Sausage Equipment

1-SILENT CUTTER, #54, 15 HP.....\$ 550.00  
1-SILENT CUTTER, Buffalo #28, 30 HP motor, 2 sets knives, excel cond..... 375.00  
1-SILENT CUTTER, belt driven, #32 Buffalo..... 200.00  
1-GRINDER, #56 Enterprise, motor drive with motor, reconditioned..... 585.00  
1-GRINDER, Boss #256, 15 HP..... 375.00  
1-GRINDER, Cleveland Klen-Kut, 5 HP new head, ring & worm, rebuilt, guar..... 550.00  
1-GRINDER, Buffalo, #51, pulley driven, new feed screw, bids requested.....  
1-GRINDER, Hobart, 5 HP motor, abundance of plates and knives..... 265.00  
2-MIXERS, 1000# capacity, each..... 700.00  
1-MIXER, 700# capacity..... 500.00  
1-DICER, Diana, factory record, guar..... 1825.00

## Rendering and Lard Equipment

1-COOKER, 4x7, oil & waste saving, 10 HP motor, cracking pan, available 30 days..... 3350.00  
1-COOKERS, NEW, 4x10, all steel, internal pressure, 140# hydrostatic pressure, 30 HP motor, ASME stamped, flanged steel, delivery 7 wks..... 4250.00  
2-HYDRAULIC PRESSES, 30" dia., cage 50" long, 1150 ton, pump, 18"x1 1/4"x 14" (1) Fischer hydraulic governor, each..... 6750.00  
1-LARD ROLL, 5' dia., 9' long, aluminum polished feed trough..... 2600.00

## Curing—Smokehouse Equipment

1-SLICER, U.S. Heavy Duty, new cutting knives, new motor..... 1350.00  
2-SLICERS, U.S. shingling conveyor, 1/4 HP motors, each..... 400.00  
1-BACON SKINNER, Calvert, motor, approximately 100, each..... 10.00

## Refrigeration Equipment

6-WALK-IN FREEZERS, NBW, Prefabricated, 9'x12'10"x7'6", 6" fibre glass insulation, easy to install, 3 HP Carrier units, self-contained, each..... 2300.00  
8-Same, 12'10"x12'10"x7'6", with one unit..... 2600.00  
2-Same, 24'x12'10"x7'6", with two units, each..... 4000.00  
2-FLAK ICEERS, NEW, York, extra spare parts, 1 ton cap., automatic, self-contained, 2 cyl. with motor..... 1650.00  
2-FREON COMPRESSORS, 5 ton capacity, 2 speed motors, operated at 2 1/4 or 5 ton, each..... 500.00

## Miscellaneous

HOG DEHAIRERS NEW, with 7 1/2 HP, 1200 RPM splash-proof motor, capacity 60 hogs per hr., with hand throw-out, shipment 7 to 10 days, 9 1/4-pt. Star..... 1000.00  
1-4-pt. Star..... 1045.00  
1-BELLY ROLLER, Anco, steel flights, motor..... 370.00  
1-RETORT, Anco, horiz., 15# pressure, safety valve, 4 retort trucks, excellent condition..... 350.00  
5-RETORTS, Rectangular, 32"x28"x16", 25# or motor pressure, re-inforced, 2 trucks each retort, each..... 315.00  
10-DEBONING TABLES, excellent condition, 10'x40"x21", sheet metal top, 1/2" angle iron, each..... 50.00  
6'x32"x28" galv. metal, each..... 50.00  
10'x40"x25" carb. with motor..... 40.00  
82-PLATFORM SKIDS, Fairbanks, Oak, for use with lift truck, 1 1/2" thick, 48"x60", angle iron bound, 10" from floor, each..... 7.00  
40-Same as above, only 42"x60", each..... 7.00  
INDUSTRIAL FROCK, NEW all plastic, will not crack, stick, peel, mildew, or dry out, not affected by temp. changes, lightweight, roomy, comfortable, stays pliable, sanitary, translucent, resistant to most acids, alkalis, bleach, water, oils, grease obtainable in three sizes, small, medium, and large. Per dozen..... 117.00

Write for our large listing of Scales.

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

**BARLIANT AND COMPANY**  
BROKERS - SALES AGENTS

ADELPHI BLDG. • 7070 N. CLARK ST.  
CHICAGO 26 • SHELDRAKE 3313

## SPECIALISTS

In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies

FOR ADDITIONAL CLASSIFIED ADS SEE PAGE 60 OPPOSITE



# Meat and Gravy

Like an echo from the days of our own price control was a recent report from England where a meat retailer was fined about \$50 for selling a housewife a combination cut of lamb breast, neck and loin at a price slightly exceeding what she would have paid for a like quantity of breast meat. It seems that the dealer could have avoided all the trouble, and legally charged an even greater amount for the meat, had he cut it into three pieces—but he tried to please the customer.



The ban on the importation of Mexican cattle because of the outbreak of foot and mouth disease there has posed a problem for the Cheyenne, Wyo., Frontier Days Committee. Most of the steers used in the roping and bulldogging events of the rodeo come from Mexico. R. D. Hanesworth, committee secretary, has expressed doubt that there will be enough suitable stock available for the show without the Mexican importations.



Hunters of the U.S. Fish and Wildlife Service, cooperating with the California Department of Agriculture, caught 982 coyotes, 114 bobcats, 15 bears and 3 mountain lions in 38 counties of that state during the month of December. This total of 1114 predatory animals caught establishes a new high December record and compares with a total of 1100 in December, 1945.



New York state consumers want more meat, on the average, than consumers of the country as a whole, it was revealed recently by a government survey. Consumers in the state eat meat at the annual per capita rate of 170 lbs., while the national average is 149 lbs.



A hungry goat recently nibbled the insulation off some wiring on Peter P. Powder's barn, near Rockford, Ill., exposing the wire and starting a fire which destroyed the structure, another adjoining barn and one of three goats which were trapped inside.



Probably most of the dyed-in-the-wool city fellers don't know it, but the County Farm Bureau says there are 25 farms right smack in Chicago. Mostly they are truck farms, but there are also 200 cows, 150 pigs and 15,000 chickens in the city.



Book lovers of San Diego, Calif., apparently are not choosy about what they use as place markers. The public librarian there recently found a thin slice of bacon neatly tucked between the pages of a returned book.

# ADVERTISERS

in this issue of THE NATIONAL PROVISIONER



Allbright-Nell Co., The.....	32
Armour and Company.....	12
Associated Bag & Apron Co.....	26
Barliant and Company.....	61
Bostitch, Incorporated.....	41
Carnegie-Illinois Steel Co.....	35
Carrier Corporation.....	10
Central Livestock Order Buying Company.....	56
Cincinnati Butchers' Supply Co., The.....	43
Cincinnati Cotton Products Co.....	30
Cohn, E. & Sons, Inc.....	54
Crown Can Company.....	8
Daniels Manufacturing Co.....	46
Diamond Crystal Salt Division General Foods Corporation.....	50
Diamond Iron Works, Inc.....	51
Dunbar, Moody.....	47
Dupps, John J., Co.....	11
Erickson & Potts.....	57
Fearn Laboratories Inc.....	45
Felin, John J. & Co., Inc.....	59
Ford Motor Company.....	29
Fowler Casting Co., Ltd., The.....	59
French Oil Mill Machinery Company.....	51
Girdler Corporation, The.....	27
Globe Company, The.....	25
Griffith Laboratories, The.....	3
Grueskin, E. N., Co.....	57
Ham Boiler Corporation.....	50
Harris, Arthur.....	58
Hunter Packing Company.....	59
Hygrade Food Products Corp.....	53
International Harvester Company.....	5
Jackle, Frank R.....	59
James, E. G., Company.....	51
Jamison Cold Storage Door Co.....	7
Kahn's E. Sons Co., The.....	50
Kaufman, William J.....	59
Kellogg, Spencer, and Sons, Inc.....	38
Kennett-Murray & Co.....	56
Kold-Hold Manufacturing Co.....	49
Kraft Foods Company.....	31
Legg, A. C., Packing Co., Inc.....	54
Levi, Berth., & Company.....	48
Marolf and Company.....	39
Mayer, H. J., & Sons Co.....	38
McCormick & Company, Inc.....	46
McMurray, L. H.....	56
Meyer, H. H., Packing Co., The.....	58
Midwest Metal Products, Inc.....	58
Milprint, Inc.....	36
Mitts & Merrill.....	50
Niagara Blower Company.....	48
Nukem Products Corporation.....	40
Pittsburgh-Erie Saw Corporation.....	47
Preservalline Manufacturing Co., The.....	6
Rath Packing Co.....	57
Reynolds Electric Co.....	39
Robins, A. K., & Company, Inc.....	58
Sayer & Co., Inc.....	57
Schaefer, Willibald, Company.....	52
Schluderberg, Wm., T. J. Kurdle Co.....	53
Sedberry, J. B., Inc.....	48
Simmons Dairy Products, Ltd.....	51
Smith, John E., Sons Company.....	Second Cover
Southeastern Live Stock Order Buyers.....	57
Sparks, Harry L., & Company.....	57
Specialty Manufacturers Sales Co.....	28
Stange, Wm. J., Co.....	Third Cover
Stedman's Foundry & Machine Works.....	53
Steelcote Manufacturing Company.....	First Cover
Superior Packing Company.....	58
Swift & Company.....	Fourth Cover
Taylor Instrument Companies.....	9
Tru-Air Ultraviolet Products Co.....	4
United States Steel Corporation.....	35
Vogt, F. G., & Sons, Inc.....	59
Wilmington Provision Co.....	58
Wilson & Co.....	55

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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